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NO. A–1 ROAST BEEF

100 servings
1 slice each
Preparation and cooking time: about 4 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, DRY	**41 POUNDS**	

Cut in roasts 6 to 8 pounds each as uniform in size as possible.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Rub roasts with salt and pepper.
Place fat side up in open roasting pans without crowding.
Insert a meat thermometer in the thickest part of the meat so that the bulb does not rest in fat or on bone.
Do not add water. Do not cover.
Roast 2 to 4 hours depending on the size of roast and until the thermometer registers the desired degree. (140° F.—Rare, 160° F.—Medium, 170° F.—Well done)
Remove roasts from pans.
Let stand about 30 minutes before carving in slices weighing about 4 ounces each.

NO. A–2 SLICED BEEF ON BUN WITH BARBECUE SAUCE

100 servings
1 slice } each
3 tablespoons sauce }
Preparation and cooking time about: 3¾ hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in 6 to 8 pound pieces.

SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Rub beef with ½ of salt and pepper mixture.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Brown beef in shortening in roasting pans on top of range.
When well browned on all sides sprinkle with remaining salt and pepper.

Add small amount of water to cover bottom of pans.
Cover and bake 2 to 3 hours.
Remove roasts from pans.
Let stand about 30 minutes before carving in thin slices weighing 2 to 3 ounces each.

SAUCE:

SUGAR, BROWN	**½ POUND**	**1¼ CUPS**
MUSTARD, DRY	**1 OUNCE**	**4 TABLESPOONS**
SALT	**2 OUNCES**	**3 TABLESPOONS**
PEPPER, CAYENNE		**¼ TEASPOON**
CATSUP	**7 POUNDS**	**3 QUARTS (1 NO. 10 CAN)**
STOCK OR WATER		**2 CUPS**
LEMON JUICE		**1 CUP**
VINEGAR		**1 CUP**
ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
CELERY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**

Mix dry ingredients, stir in catsup and liquids.
Add onions and celery.
Bring to a boil and simmer about 5 minutes or until celery is tender.
Place sliced beef in layers in roasting pan; cover with sauce.
Heat in oven 20 to 30 minutes.

BUNS	**100**

Serve slices of beef with sauce on split buns.

NO. A-3 BEEF POT ROAST

100 servings
1 slice } each
½ cup gravy }
Preparation and cooking time: about 4½ hours
Oven temperature: slow (300° F.)

BEEF, CARCASS	**60 POUNDS**
OR	
BEEF, BONELESS, MOIST	**41 POUNDS**

Cut in roasts 6 to 8 pounds each as uniform is size as possible.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Brown roasts on all sides in shortening in roasting pans on top of range, turning frequently.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Season roasts with salt and pepper.

STOCK OR WATER, HOT		**1 QUART**
ONIONS, DRY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**
GARLIC, CHOPPED (FINE) (OPTIONAL)	**¼ OUNCE**	**2 CLOVES**

Add stock, onions, and garlic.

Cover, and simmer on top of range or cook in oven for 3 to 4 hours or until tender.

Turn roasts 2 or 3 times while cooking.

WATER

Add small amounts of water as needed.

Let stand about 30 minutes before carving in slices weighing about 4 ounces each.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.
Add slowly to hot drippings, stirring constantly to prevent lumps.
Cook 5 to 10 minutes.
Serve over sliced roasts.

NO. A-4 SPANISH POT ROAST

100 servings
2 slices }
½ cup gravy } each
Preparation and cooking time: 4½ to 5 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**
OR	
BEEF, BONELESS, MOIST	**41 POUNDS**

Cut in roasts 6 to 8 pounds each as uniform in size as possible.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Brown roasts on all sides in shortening in roasting pan on top of range, turning frequently.

SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

CELERY SALT	**1 OUNCE**	**2 TABLESPOONS**

Sprinkle salt, pepper, and celery salt over roasts.

PARSLEY, CHOPPED (FINE)	**4 OUNCES**	**2 CUPS**
ONIONS, DRY, CHOPPED (FINE)	**4 POUNDS**	**3 QUARTS**
WORCESTERSHIRE SAUCE	**2 OUNCES**	**4 TABLESPOONS**
TOMATOES, CANNED	**13 POUNDS**	**6 QUARTS (2 NO. 10 CANS)**
CARROTS, DICED (½-INCH CUBES)	**2 POUNDS**	**1¼ QUARTS**
CELERY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**
GARLIC, CHOPPED (FINE)	**½ OUNCE**	**4 CLOVES**

Add above ingredients to roasts.

Cover and simmer on top of range or in oven for 3 to 3½ hours or until tender.

Remove roasts from pan. Let stand about 30 minutes before carving in thin slices weighing 2½ ounces each.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.

Add slowly to hot drippings, stirring constantly to prevent lumps.

Cook 5 to 10 minutes.

Serve over sliced roasts.

NO. A–5 YANKEE POT ROAST

100 servings
1 slice
½ cup gravy } each
Preparation and cooking time: About 4½ hours
Oven temperature: Slow (325° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in roasts 6 to 8 pounds each as uniform in size as possible.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Brown roasts on all sides, in shortening in roasting pan on top of range.

SALT	**6 OUNCES**	**9 TABLESPOONS**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Season roasts with salt and pepper.

ONIONS, DRY, CHOPPED (FINE)	**5 POUNDS**	**3¾ QUARTS**
CARROTS, DICED (½-INCH CUBES)	**2 POUNDS**	**1¼ QUARTS**
GARLIC, CHOPPED (FINE)	**1 OUNCE**	**8 CLOVES**
PARSLEY, FRESH, CHOPPED (FINE)	**2 OUNCES**	**1 CUP**
TOMATOES, CANNED	**6½ POUNDS**	**3 QUARTS (1 NO. 10 CAN)**
BAY LEAVES		**4 LEAVES**
THYME, GROUND	**⅛ OUNCE**	**1 TEASPOON**
ALLSPICE, GROUND	**¼ OUNCE**	**1 TABLESPOON**
VINEGAR		**1 CUP**
WATER		**1 QUART**

Add above ingredients to roasts.

Bake in oven 3 to 3½ hours or until tender, turning beef several times while cooking.

Remove, let stand about 30 minutes before carving in slices weighing about 4 ounces each or 2 thin slices weighing about 2 ounces each.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.

Add slowly to sauce, stirring constantly to prevent lumps.

Cook 5 to 10 minutes.

Serve over beef.

NO. A–6 BAKED STEAK

100 servings

1 steak each

Preparation and cooking time: about 3½ hours

Oven temperature: first 50 minutes hot (400° F.); remaining time slow (300° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.

FLOUR, WHEAT, HARD	**1½ POUNDS**	**1¼ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll steaks in mixture of flour, salt, and pepper.

SHORTENING	**1 POUND**	**2 CUPS**

Melt shortening in roasting pans.

Arrange steaks on the pans in a single layer and bake until brown; turn and brown other side. Allow 20 to 25 minutes for each side.

After browning sprinkle with remaining flour mixture.

Arrange steaks in layers in roasting pan.

Reduce heat to slow oven temperature.

WATER

Add water to cover bottom of pan.

Cover and bake in oven 1 to 1½ hours.

Add more water if needed.

NO. A-7 BAKED SPANISH STEAK

100 servings
1 steak each
Preparation and cooking time: about 3½ hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.

FLOUR, WHEAT, HARD	**3 POUNDS**	**2½ QUARTS**

Roll steaks in flour.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Brown steaks in shortening in roasting pans on top of range.

SALT	**6 OUNCES**	**9 TABLESPOONS**
CELERY SALT	**½ OUNCE**	**1 TABLESPOON**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**
BAY LEAF		**1 LEAF**

GARLIC, CHOPPED (FINE)	**½ OUNCE**	**4 CLOVES**
ONIONS, DRY, CHOPPED (FINE)	**1½ POUNDS**	**4½ CUPS**
TOMATO PASTE	**3½ POUNDS**	**1½ QUARTS (½ NO. 10 CAN)**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**
STOCK OR WATER		**1 GALLON**

Mix the above ingredients.
Pour over the steaks.
Cover and bake in oven 1½ to 2 hours.

NO. A–8 BRAISED BEEF STEAK

100 servings
1 steak each
Preparation and cooking time: about 2½ hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**
OR	
BEEF, BONELESS, MOIST	**41 POUNDS**

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.

FLOUR, WHEAT, HARD	**1½ POUNDS**	**1¼ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll steaks in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**2 POUNDS**	**1 QUART**

Brown steaks in shortening in roasting pans on top of range.

WATER

Add water to cover bottom of pans.
Cover and bake in oven 1½ hours or until tender.

NO. A–9 BROILED STEAK

100 servings
1 steak each
Preparation and cooking time: about 3 hours

BEEF, CARCASS	**60 POUNDS**
OR	
BEEF, BONELESS, DRY	**41 POUNDS**

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.
Heat the broiler.
Cut fat edge in several place to prevent steaks from curling.
Place steaks on rack in broiler 3 inches from flame.
Broil one side for 4½ to 6 minutes until browned.

SALT
PEPPER

Season browned side with salt and pepper.
Turn steaks and continue broiling for additional 4½ to 6 minutes or until browned.
Season.
Serve directly from broiler.

NO. A-10 COUNTRY STYLE STEAK

100 servings
1 steak } each
¼ cup gravy }
Preparation and cooking time: about 4 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.

FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**
SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add seasoning to flour. Pound into each steak, using mallet.

SHORTENING, MELTED	**3 POUNDS**	**1½ QUARTS**

Brown steaks in shortening in roasting pans on top of range.

WATER		**1 GALLON**

Add water, cover, and simmer in oven 1½ to 2 hours or until tender.
Remove steaks from drippings.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water; add slowly to hot drippings, stirring constantly to prevent lumps. Cook 5 to 10 minutes.
Remove from heat.

MILK, EVAPORATED, (HOT)		**2 QUARTS**
(WATER FOR MILK) (HOT)		**2 QUARTS**
WORCESTERSHIRE SAUCE	**8 OUNCES**	**1 CUP**
SALT	**1 OUNCE**	**1½ TABLESPOONS**

Add milk, sauce, and salt to hot mixture stirring constantly until smooth.

Serve over steak.

NO. A–11 GRILLED STEAK

100 servings
1 steak each
Preparation and cooking time: about 1 hour

BEEF, CARCASS	**60 POUNDS**
OR	
BEEF, BONELESS, DRY	**41 POUNDS**

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.
Cut fat edge in several places to prevent steaks from curling.
Grill on greased hot griddle 5 minutes or until brown.
Turn steaks and continue grilling for about 3 minutes.
Remove and arrange in serving pan.

SALT
PEPPER

Season steaks with salt and pepper.
Serve as soon as possible.

NO. A–12 PAN FRIED STEAK

100 servings
1 steak each
Preparation and cooking time: about 2 hours

BEEF, CARCASS	**60 POUNDS**
OR	
BEEF, BONELESS, DRY	**41 POUNDS**

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.
Cut fat edge in several places to prevent steaks from curling.
Place steak in lightly greased pan.
Brown on both sides.

SALT
PEPPER

Season steaks with salt and pepper.
Reduce heat, cook slowly, turning occasionally.
Pour off fat as it collects in pan.
Allow 4 to 6 minutes for rare, 8 to 10 minutes for medium steak.

NO. A-13 STEAK SMOTHERED WITH ONIONS

100 servings
1 steak } each
½ cup onions }
Preparation and cooking time: about 3½ hours
Oven temperature: moderate (375° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.

FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll steak in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**2 POUNDS**	**1 QUART**

Brown steaks in shortening in roasting pan on top of range.

ONIONS, DRY, SLICED	**20 POUNDS**	**20 QUARTS**
WATER, COLD		

Cover steaks with the onions, add water to cover bottom of pan. Cover.

Bake in oven 1 hour or until tender.

NO. A-14 SWISS STEAK

100 servings
1 steak } each
⅓ cup gravy }
Preparation and cooking time: 5 to 6 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**60 POUNDS**	
OR		
BEEF, BONELESS, MOIST	**41 POUNDS**	

Cut in steaks ½ to ¾ inch thick, weighing 6 to 7 ounces each.

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
SALT	**½ POUND**	**¾ CUP**

Mix flour and salt and pound into each steak, using mallet.

SHORTENING, MELTED	**2 POUNDS**	**1 QUART**

Brown steaks in shortening in roasting pan on top of range.

ONIONS, DRY, CHOPPED (FINE)	**1½ POUNDS**	**4½ CUPS**
WATER		**2 GALLONS**

Add onions and water.
Simmer in oven 2½ hours or until steaks are tender.
Remove steaks and place in another pan.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.
Add slowly to thicken stock, bring to a boil, stirring constantly to prevent lumps.
Cook 5 to 10 minutes.

SALT	**2½ OUNCES**	**4 TABLESPOONS**
PEPPER, BLACK		**2 TEASPOONS**

Season gravy with salt and pepper.
Add steaks and serve.

NO. A–15 BEEF ALA MODE

100 servings
1 cup each
Preparation and cooking time: about 5 hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	**45 POUNDS**	
OR		
BEEF, BONELESS, DICED	**31 POUNDS**	

Cut and dice in 2-inch pieces.
Brown beef well on all sides in its own fat in roasting pan on top of range.

WATER, HOT		**2 GALLONS**
SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add water, salt, and pepper.
Bring mixture to boiling point on top of range.
Bake in oven 2 hours.

CARROTS, DICED (½-INCH CUBES)	**3 POUNDS**	**2¼ QUARTS**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**½ POUND**	**1½ CUPS**

ONIONS, SLICED	**6 POUNDS**	**6 QUARTS**
TOMATOES, CANNED	**6½ POUNDS**	**3 QUARTS (1 NO. 10 CAN)**
SALT	**4 OUNCES**	**6 TABLESPOONS**
CELERY SALT	**¼ OUNCE**	**½ TABLESPOON**

Add vegetables and seasoning and continue cooking about 1 hour or until vegetables are tender.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.

Add slowly to hot mixture, stirring constantly but gently.

Cook 5 to 10 minutes until thickened.

NO. A-16 BEEF FRICASSEE

100 servings
1 cup each
Preparation and cooking time: about 5 hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	**45 POUNDS**	
OR		
BEEF, BONELESS, DICED	**31 POUNDS**	

Cut and dice in 1½-inch pieces.

SHORTENING, MELTED	**½ POUND**	**1 CUP**

Brown beef in batches in shortening in roasting pan on top of range.

When brown, place in another pan.

FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**

Add flour to drippings in roasting pan and brown; reserve for thickening stock.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
STOCK OR WATER		**2 GALLONS**

Season beef with salt and pepper and add stock or water.

Cover. Simmer on top of range or in oven 3 hours.

CARROTS, DICED (½-INCH CUBES)	**6 POUNDS**	**4½ QUARTS**
ONIONS, DRY, CHOPPED	**5 POUNDS**	**3¾ QUARTS**
CELERY, SLICED	**3 POUNDS**	**3 QUARTS**

Add carrots about 1 hour before beef is done.

Add celery and onions about ½ hour before beef is done.
Stir in browned flour mixture during the last 20 minutes of cooking.

NO. A–17 BEEF POT PIE

100 servings
1 cup } each
1 biscuit }
Preparation and cooking time: about 4½ hours
Oven temperature: hot (425° F.)

BEEF, CARCASS	**45 POUNDS**	
OR		
BEEF, BONELESS, DICED	**31 POUNDS**	

Cut and dice in 1-inch pieces.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll beef in mixture of flour, salt, and pepper.

ONIONS, DRY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**
SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Brown beef and onions in shortening in roasting pan on top of range.

TOMATO JUICE, CANNED		**1½ GALLONS**
OR		
WATER		**1½ GALLONS**

Barely cover beef and onions with tomato juice or water.
Cover. Simmer about 3 hours.

CARROTS, DICED (½-INCH CUBES)	**6 POUNDS**	**4½ QUARTS**
POTATOES, DICED (½-INCH CUBES)	**6 POUNDS**	**4 QUARTS**

Add carrots about 1 hour before beef is done.
Add potatoes about ½ hour before beef is done.
Divide into 4 serving pans.

BAKING POWDER BISCUITS:

FLOUR, WHEAT, HARD	**6 POUNDS**	**5¼ QUARTS**
BAKING POWDER	**6 OUNCES**	**⅞ CUP**
SALT	**1½ OUNCES**	**2¼ TABLESPOONS**

Sift flour, baking powder, and salt together.

SHORTENING	**1¾ POUNDS**	**1 QUART**

Add shortening. Blend until mixture resembles coarse crumbs. Do not mix into a paste.

MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**

Add milk. Mix lightly. Avoid overmixing.
Roll dough out on a floured board to ½-inch thickness.
Cut in pieces with a 3-inch floured biscuit cutter or in squares.
Top beef and vegetable mixture with dough.
Bake 15 minutes or until biscuits are browned.

NO. A-18 BEEF STEW

100 servings
1¼ cups each
Preparation and cooking time: about 5 hours

BEEF, CARCASS	**35 POUNDS**	
OR		
BEEF, BONELESS, DICED	**24 POUNDS**	

Cut and dice in 1½-inch pieces.

FLOUR, WHEAT, HARD	**1½ POUNDS**	**1¼ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Roll beef in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**10 OUNCES**	**1¼ CUPS**

Brown beef in shortening, in roasting pan on top of range.

ONIONS, DRY, SLICED	**5 POUNDS**	**5 QUARTS**

Add onions and cook, stirring occasionally, until light yellow.

WATER, BOILING		**3 GALLONS**

Add boiling water. Simmer 1½ to 2 hours, or until beef is tender.

CARROTS, SLICED	**8 POUNDS**	**6 QUARTS**
POTATOES, LARGE CUBES	**10 POUNDS**	**7 QUARTS**

Add carrots and potatoes, cover and cook 1 hour or until tender.

FLOUR, WHEAT, HARD	**4 OUNCES**	**¾ CUP**
WATER, COLD		**2 CUPS**

If stew needs thickening, make a thin paste with flour and water. Add slowly to stew, stirring constantly but gently.

Continue cooking until stew is thickened 5 to 10 minutes.

WORCESTERSHIRE SAUCE	4 OUNCES	½ CUP

Add Worcestershire Sauce.

NO. A–19 BEEF AND VEGETABLE STEW

100 servings
1 cup each
Preparation and cooking time: about 5 hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	45 POUNDS	
OR		
BEEF, BONELESS, DICED	31 POUNDS	

Cut and dice in 1½-inch pieces.

ONIONS, DRY, CHOPPED	1 POUND	¾ QUART

Brown beef in own fat with onions in batches in roasting pans on top of range.

SALT	½ POUND	¾ CUP
PEPPER, BLACK	¼ OUNCE	1 TABLESPOON
WATER, HOT		

Sprinkle beef and onions with salt and pepper.

Add enough hot water to cover.

Heat to boiling point on top of range.

Simmer over low heat or in oven 3 hours.

CARROTS, 1-INCH PIECES	8 POUNDS	6 QUARTS
POTATOES, LARGE CUBES	8 POUNDS	6 QUARTS
CELERY RINGS	4 POUNDS	4 QUARTS
SALT	2½ OUNCES	4 TABLESPOONS
WATER		1 GALLON

Cook vegetables together in boiling salted water 1 hour or until tender.

Drain; reserve liquid.

GRAVY:

FLOUR, WHEAT, HARD	18 OUNCES	1 QUART
WATER, COLD		2 QUARTS

Make a thin paste with flour and water.

Add slowly to beef and drippings stirring constantly to prevent lumps.

Cook 5 to 10 minutes or until stew is thickened.

PEAS, GREEN, CANNED	**6 POUNDS**	**3 QUARTS (1 NO. 10 CAN)**

Add cooked vegetables and peas to beef and gravy. Stir gently.

Vegetable liquid may be added to give stew desired consistency.

After cooking, let stand 1 hour to develop flavor.

Reheat.

PARSLEY, FRESH, CHOPPED	**2 OUNCES**	**1 CUP**

Sprinkle over stew before serving.

NO. A–20 CREAMED DRIED BEEF

100 servings
¾ cup each
Preparation and cooking time: about 1 hour

WHITE SAUCE:

MILK EVAPORATED		**2 GALLONS**
(WATER FOR MILK)		**2 GALLONS**

Heat milk to just below boiling point.

Stir occasionally to prevent scorching.

BUTTER	**2 POUNDS**	**1 QUART**
FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Melt butter, stir in flour, and add pepper.

Mix until smooth.

Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.

Cook 5 to 10 minutes or until thickened.

Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

BEEF, DRIED	**7 POUNDS**	
SHORTENING	**1 POUND**	**2 CUPS**

Separate beef into slices.

If beef is too salty rinse in hot water before frying or soak for 1 hour. Drain.

Fry in hot shortening until the edges curl.

Add to the white sauce.

TOAST		**100 SLICES**

Serve on toast.

NO. A–21 CREOLE BEEF CUBES

100 servings
¾ cup each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	45 POUNDS	
OR		
BEEF, BONELESS, DICED	31 POUNDS	

Cut and dice in 1½-inch pieces.

FLOUR, WHEAT, HARD	18 OUNCES	1 QUART
SALT	5 OUNCES	½ CUP
PEPPER, BLACK	¼ OUNCE	1 TABLESPOON
SHORTENING, MELTED	1½ POUNDS	¾ QUART

Roll beef in mixture of flour, salt, and pepper.

Brown beef in batches in shortening in roasting pan on top of range.

When brown, place in another pan.

ONIONS, DRY, CHOPPED (FINE)	2¾ POUNDS	2 QUARTS
CELERY, CHOPPED (FINE)	1 POUND	¾ QUART
PEPPER, SWEET, FRESH, CHOPPED (FINE)	1 POUND	¾ QUART

Cook onions, celery, and peppers in beef drippings until tender. Do not brown.

TOMATOES, CANNED	13 POUNDS	6 QUARTS (2 NO. 10 CANS)
SUGAR, GRANULATED	3 OUNCES	½ CUP
CLOVES, WHOLE		2 TEASPOONS
BAY LEAVES		2 LEAVES

Add beef, tomatoes, sugar, and spices.

Bring mixture to boil on top of range.

Cover and bake in oven 1½ hours.

Remove cover and continue baking 1 hour.

FLOUR, WHEAT, HARD	4½ OUNCES	1 CUP
WATER, COLD		1 QUART

Mix flour and water, stir into beef mixture.

Continue baking uncovered in oven 30 minutes.

NO. A-22 SPICED BRAISED BEEF CUBES

100 servings
1 cup beef }
⅓ cup gravy } each
Preparation and cooking time: about 3½ hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**45 POUNDS**	
OR		
BEEF, BONELESS, DICED	**31 POUNDS**	

Cut and dice in 1-inch pieces.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Roll beef in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**½ POUND**	**1 CUP**

Brown beef in shortening in roasting pans on top of range.

MUSTARD, DRY	**2 OUNCES**	**½ CUP**
POULTRY SEASONING	**1 OUNCE**	**4 TABLESPOONS**
SUGAR, BROWN	**3 OUNCES**	**½ CUP**
VINEGAR		**1½ CUPS**
ONIONS, DRY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**
WATER		**2 GALLONS**

Mix above ingredients together and add to beef.
Bake in oven 2½ hours.
Remove beef from pan.

WATER
Add enough water to bring volume to 2 gallons.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.
Add slowly to hot drippings, stirring constantly to prevent lumps.
Cook 5 to 10 minutes.
Serve over beef.

NO. A-23 SIMMERED CORNED BEEF

100 servings
3 thin slices each
Preparation and cooking time: about 5½ hours

CORNED BEEF, FRESH	**42 POUNDS**	
WATER, COLD		

Place whole pieces in stock pot and cover with cold water.

SUGAR, GRANULATED	**1 POUND**	**2¼ CUPS**
SALT	**10 OUNCES**	**1 CUP**
BAY LEAVES		**8 LEAVES**
GARLIC, CHOPPED (FINE) (OPTIONAL)	**½ OUNCE**	**4 CLOVES**

Add sugar, salt, bay leaves, and garlic.
Bring to boiling point.
Reduce heat, cover and simmer 5 hours.
Do not boil.
Skim off excess fat from time to time to prevent possible discoloration.
After 3 hours cooking, test each piece to determine the tenderness.
Do not overcook small pieces.
When meat is done, unless it is to be used at once, cool in its own stock to prevent shrinkage.
Slice very thin against the grain to prevent shredding.

NO. A–24 CORNED BEEF HASH

100 servings
1¼ cups each
Preparation and cooking time: about 4 hours
Oven temperature: hot (400° F.)

CORNED BEEF, COOKED (See recipe No. A–23)	**24 POUNDS**	

Chop very fine.

ONIONS, DRY, CHOPPED (FINE)	**6 POUNDS**	**4½ QUARTS**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**6 POUNDS**	**4½ QUARTS**
SHORTENING	**2 POUNDS**	**1 QUART**

Melt shortening in roasting pan on top of range. Add corned beef, onions, and peppers; brown slightly.

POTATOES, COOKED, CHOPPED (FINE)	**24 POUNDS**	**3¾ GALLONS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**1 OUNCE**	**4 TABLESPOONS**

Add potatoes and seasoning to beef mixture and mix.
Bake in oven 30 minutes.

NO. A–25 NEW ENGLAND BOILED DINNER

100 servings
1½ cups vegetables
1 slice corned beef
⅓ cup gravy
} each
Preparation and cooking time: about 5½ hours

CORNED BEEF, FRESH	**42 POUNDS**	
WATER, COLD		

Place whole pieces in stock pot and cover with water.

Bring to boiling point.

Reduce heat, cover, and simmer for about 5 hours.

Do not boil.

Skim off excess fat from time to time to prevent possible discoloration.

After 3 hours cooking, test each piece to determine the tenderness.

Do not overcook small pieces.

POTATOES, QUARTERED	**30 POUNDS**	**5½ GALLONS**
CARROTS, 1½-INCH PIECES	**10 POUNDS**	**2 GALLONS**
ONIONS, DRY, QUARTERED	**5 POUNDS**	**4 QUARTS**

Add potatoes about 1 hour before beef is done.

Add carrots and onions about ½ hour before beef is done.

CABBAGE, THIN WEDGES	**30 POUNDS**	**100 WEDGES**

Add cabbage and cook for additional 15 minutes.

Remove beef and vegetables from broth.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**
BROTH, HOT		**2 GALLONS**

Make a thin paste with flour and water.

Add to broth and cook until thickened, 5 to 10 minutes, stirring constantly but gently.

Cut beef in slices (across grain) weighing about 4½ ounces each. Do not remove fat.

Arrange vegetables in serving pans.

Serve vegetables topped with slices of corned beef and gravy.

NO. A–26 BAKED HAMBURGER AND NOODLES

100 servings
1½ cups each
Preparation and cooking time: about 3 hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	**35 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	
ONIONS, DRY, CHOPPED (FINE)	**1⅔ POUNDS**	**1¼ QUARTS**

Brown beef in its own fat with onions in roasting pan on top of range.

Remove excess drippings during cooking and reserve for flavoring noodles.

CELERY, CHOPPED (FINE)	**2⅔ POUNDS**	**2 QUARTS**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
TOMATOES, CANNED	**13 POUNDS**	**6 QUARTS (2 NO. 10 CANS)**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add celery, peppers, tomatoes, salt, and pepper to beef and onions.

Cover and simmer on top of range until vegetables are tender.

NOODLES	**8 POUNDS**	
WATER, BOILING		**4 GALLONS**
SALT	**4 OUNCES**	**6 TABLESPOONS**

Add noodles to boiling salted water; add drippings.

Boil 15 to 20 minutes or until tender.

Drain, add to beef mixture. Mix well.

Bake in oven 30 minutes.

NO. A–27 BAKED MEAT PATTIES

100 servings
2 patties each
Preparation and cooking time: about 2¼ hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**	
BREAD CRUMBS, DRY, GROUND	**5 POUNDS**	**5 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
MILK, EVAPORATED		**1½ QUARTS**
(WATER FOR MILK)		**1½ QUARTS**
OR		
STOCK OR WATER		**3 QUARTS**
ONIONS, DRY, CHOPPED (FINE)	**5 POUNDS**	**3¾ QUARTS**

Mix all ingredients lightly but thoroughly.
Shape into patties 1 inch thick, weighing 3½ to 4 ounces each.
Arrange patties flat side down in roasting pans or on sheet pans.
Bake uncovered 50 minutes.
Drain excess fat during cooking period.
Do not add water.

NO. A-28 BARBECUED BEEF ON BUN

100 servings
½ cup each
Preparation and cooking time: 1½ to 2 hours

BEEF, CARCASS	**45 POUNDS**

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**

Cook beef in its own fat in roasting pan on top of range until brown.
Drain excess fat during cooking period.

SAUCE:

ONIONS, DRY, CHOPPED (FINE)	**5¼ POUNDS**	**4 QUARTS**
SALT	**½ POUND**	**¾ CUP**
VINEGAR		**¾ QUART**
CATSUP	**7 POUNDS**	**3 QUARTS (1 NO. 10 CAN)**
MUSTARD, PREPARED		**1 QUART**

SUGAR, BROWN	**¾ POUND**	**2 CUPS**

Mix above ingredients thoroughly and add to the browned beef. Cover and simmer about 30 minutes.

BUNS	**100**

Serve hot on split toasted bun.

NO. A–29 BARBECUED BEEF PATTIES

100 servings
2 patties
2 tablespoons sauce } each
Preparation and cooking time: 2½ to 3 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**35 POUNDS**

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	
BREAD CRUMBS, SOFT GROUND	**4 POUNDS**	**4 QUARTS**
SALT	**½ POUND**	**¾ CUP**
EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**

Mix above ingredients lightly but thoroughly.
Shape into patties weighing 2½ ounces each.
Arrange on sheet pans.

SAUCE:

MUSTARD, DRY	**1 OUNCE**	**4 TABLESPOONS**
CHILI POWDER	**¼ OUNCE**	**1 TABLESPOON**
PEPPER, CAYENNE	**¼ OUNCE**	**1 TABLESPOON**
SUGAR, BROWN	**5 OUNCES**	**⅞ CUP**
ONIONS, DRY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
TOMATO PASTE	**2⅓ POUNDS**	**1 QUART (⅓ NO. 10 CAN)**
VINEGAR		**1 CUP**
WATER		**3 QUARTS**

Mix dry ingredients, add liquid ingredients; mix thoroughly.
Bring sauce to a boil; simmer 5 minutes on top of range.
Pour sauce over patties and bake 45 minutes or until browned.

NO. A–30 BEEF AND PORK LOAF

100 servings
2 slices each

Preparation and cooking time: about 3 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**20 POUNDS**
PORK BUTT	**17 POUNDS**

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**14 POUNDS**
PORK BUTT, GROUND (FINE)	**16 POUNDS**

RICE:

RICE	**2½ POUNDS**	**1¼ QUARTS**
SALT	**1 OUNCE**	**1½ TABLESPOONS**
WATER		**2½ QUARTS**

Add rice and salt to water, bring to a vigorous boil.

Reduce heat as low as possible and cover. Simmer for 15 to 20 minutes or until the water is absorbed. Add to meat.

ONIONS, DRY, CHOPPED (FINE)	**⅔ POUND**	**2 CUPS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
POULTRY SEASONING OR SAGE	**½ OUNCE**	**2 TABLESPOONS**

Add salt, pepper, and seasoning to onions.

Add to meat mixture.

EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**
MILK, EVAPORATED		**1¼ QUARTS**
(WATER FOR MILK)		**1¼ QUARTS**

Add eggs and milk to meat mixture. Mix lightly but thoroughly.

Shape into 8 loaves weighing about 5 pounds each. Place 4 loaves crosswise in each roasting pan.

Bake 1½ to 2 hours or until done (185° F. internal temperature).

Drain excess fat during cooking period.

Cool slightly. Cut in slices weighing about 2½ ounces each.

NO. A-31 BRAISED MEAT BALLS

100 servings

3 each

Preparation and cooking time: about 3½ hours

Oven temperature: first 30 minutes hot (400° F.); remaining time slow (300° F.)

BREAD, SOFT, BROKEN	**5 POUNDS**	**12½ QUARTS**

Moisten bread.

BEEF, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**	
ONIONS, DRY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**
EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**

Mix above ingredients and moistened bread together, lightly but thoroughly.

Shape in balls, weighing 3 ounces each.

Place in greased roasting pan. Cook in oven until brown on all sides.

STOCK OR WATER		**1 QUART**

Pour 2 cups of liquid over meat balls in each pan.

Cover. Reduce heat to slow oven temperature (300° F).

Cook in oven 30 minutes or until tender.

VARIATIONS

For lamb meat balls substitute 45 pounds lamb carcass for 45 pounds beef carcass.

For veal meat balls substitute 45 pounds veal sides for 45 pounds beef carcass.

NO. A-32 CHEESEBURGERS

100 servings
2 each
Preparation and cooking time: about 3 hours
Oven temperature: moderate (350° F.)

BEEF, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**	
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**

Mix ingredients together lightly but thoroughly.

Shape into patties ½ inch thick, weighing 2½ ounces each.
Grill on greased moderate grill (350° F.) for about 10 minutes.
When brown on one side, turn and finish cooking (about 10 minutes).

CHEESE, AMERICAN, PROCESSED, SLICED	**12½ POUNDS**	**200 SLICES**
BUNS		**200**

Split buns; cover lower half of each with a slice of cheese.
Place under broiler or in oven until cheese is melted.
Place grilled patty on top of cheese on bun.
Cover with top half of bun. Serve at once.

NO. A-33 CHILI CON CARNE

100 servings
1 cup each
Preparation and cooking time: about 4½ hours

BEANS, KIDNEY, RED, OR PINTO	**8 POUNDS**	**4½ QUARTS**

Wash beans, soak in water 6 to 8 hours.
Use a generous amount of water, keeping beans covered during soaking period. Drain.

WATER		**3 GALLONS**

Add water to soaked beans.
Simmer uncovered for 3 hours or until tender.
Do not drain liquid from beans.

BEEF, CARCASS	**35 POUNDS**	

Cut in fine pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	
SHORTENING, MELTED	**4 OUNCES**	**½ CUP**

Brown beef slowly in shortening in roasting pan on top of range.

ONIONS, DRY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**
GARLIC, CHOPPED (FINE)	**1 OUNCE**	**8 CLOVES**
TOMATOES, CANNED	**13 POUNDS**	**6 QUARTS (2 NO. 10 CANS)**
SALT	**10 OUNCES**	**1 CUP**
CHILI POWDER	**4 OUNCES**	**1 CUP**
PAPRIKA	**2 OUNCES**	**½ CUP**

PEPPER, CAYENNE . . . . **1 TEASPOON**

Add above ingredients and browned beef to beans and liquid in which beans were cooked.

Stir gently but thoroughly; simmer 1 hour.

NO. A–34 CREAMED GROUND BEEF ON TOAST

100 servings

1 cup each

Preparation and cooking time: about 1¼ hours

BEEF, CARCASS . . . . **35 POUNDS**

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS,
GROUND (FINE) . . . . . **24 POUNDS**

Brown beef in its own fat in roasting pans on top of range.

Remove excess fat during cooking period.

ONIONS, DRY,
CHOPPED (FINE) . . . . **1 POUND** . . . . . **¾ QUART**
SALT . . . . **5 OUNCES** . . . . **½ CUP**
PEPPER, BLACK . . . . **¼ OUNCE** . . . . **1 TABLESPOON**
BAY LEAF . . . . **1 LEAF**

Add onions and seasoning and mix thoroughly.

MILK, EVAPORATED . . . . **2 GALLONS**
(WATER FOR MILK) . . . . **2 GALLONS**

Add 3 gallons of milk to beef mixture and heat to simmering, st
ring frequently.

FLOUR, WHEAT, HARD . . **2 POUNDS** . . . . **1¾ QUARTS**

Mix flour with the remaining gallon of milk and stir into hot mixture.

Bring to a boil, stirring steadily; reduce heat and simmer until thickened.

TOAST . . . . **100 SLICES**

Serve on toast.

NO. A–35 CREOLE BEEF BALLS

100 servings

2 beef balls } each
¼ cup sauce }

Preparation and cooking time: about 2¾ hours

Oven temperature: first 30 minutes very hot (450° F.); remaining time moderate (350° F.)

BEEF, CARCASS	35 POUNDS	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	24 POUNDS	
EGGS, WHOLE, SLIGHTLY BEATEN	3 POUNDS	1½ QUARTS (30 EGGS)
ONIONS, DRY, CHOPPED (FINE)	1½ POUNDS	4½ CUPS
SALT	6 OUNCES	9 TABLESPOONS
RICE	3 POUNDS	1½ QUARTS
PEPPER, BLACK		2 TEASPOONS
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	1½ POUNDS	4½ CUPS
GARLIC, CHOPPED (FINE) (OPTIONAL)	½ OUNCE	4 CLOVES

Mix above ingredients lightly but thoroughly.
Shape into balls, weighing 2½ ounces each.
Arrange in roasting pans.

SAUCE:

TOMATO PASTE	7 POUNDS	3 QUARTS (1 NO. 10 CAN)
WATER		1½ GALLONS
SALT	4 OUNCES	6 TABLESPOONS

Mix tomato paste, water, and salt thoroughly.
Pour sauce over balls.
Cover and bake in oven for 30 minutes; reduce heat to moderate temperature (350° F.) and bake for 1 additional hour.

NO. A-36 GRILLED HAMBURGER

100 servings
1 each
Preparation and cooking time: about 1½ hours

BREAD, DRY, BROKEN	2 POUNDS	5 QUARTS

Moisten bread.

BEEF, CARCASS	45 POUNDS	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	31 POUNDS	

ONIONS, DRY, CHOPPED (FINE)	2 POUNDS	1½ QUARTS
SALT	½ POUND	¾ CUP
PEPPER, BLACK	¼ OUNCE	1 TABLESPOON
EGGS, WHOLE	1 POUND	2 CUPS (10 EGGS)

Combine beef, onions, salt, pepper, eggs, and bread.
Mix together lightly but thoroughly.
Shape into patties ½ inch thick, weighing 5 ounces each.
Grill on greased moderate grill 10 minutes or until brown.
Turn and continue grilling for about 10 minutes.

NO. A–37 MEAT BALLS AND TOMATO SAUCE WITH SPAGHETTI

100 servings
⅔ cup tomato sauce }
2 meat balls } each
1 cup spaghetti }
Preparation and cooking time: about 5 hours
Oven temperature: hot (400° F.)

TOMATO SAUCE:

BACON, SLAB, RIND OFF, RAW, CHOPPED	1 POUND	¾ QUART

Fry until crisp in roasting pan on top of range.

ONIONS, DRY, CHOPPED (FINE)	3 POUNDS	2¼ QUARTS
GARLIC, CHOPPED (FINE)	3 OUNCES	24 CLOVES

Add to bacon and cook until light yellow.

SUGAR, GRANULATED	½ POUND	1 CUP
SALT	5 OUNCES	½ CUP
THYME, GROUND	⅓ OUNCE	2 TABLESPOONS
CLOVES, GROUND		1 TEASPOON
PEPPER, CAYENNE		1 TEASPOON
WORCESTERSHIRE SAUCE	6 OUNCES	¾ CUP
BAY LEAVES		6 LEAVES
TOMATOES, CANNED	26 POUNDS	3 GALLONS (4 NO. 10 CANS)
TOMATO PASTE	7 POUNDS	3 QUARTS (1 NO. 10 CAN)

Add above ingredients. Mix well. Heat to boiling and boil for 5 minutes.

Reduce heat and simmer until thickened about 1½ hours.

Stir occasionally.

MEAT BALLS:

BEEF, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**	
ONIONS DRY, CHOPPED (FINE)	**3½ POUNDS**	**2½ QUARTS**
SHORTENING, MELTED	**4 OUNCES**	**½ CUP**

Cook onions in shortening until light yellow.

BREAD CRUMBS, DRY, GROUND	**3½ POUNDS**	**3½ QUARTS**
EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK		**1½ TABLESPOONS**

Mix above ingredients together with beef and onions.

Shape into balls weighing 3 ounces each.

Place on sheet pans, bake until brown (about 20 minutes).

Drain excess fat during cooking period.

SPAGHETTI:

SPAGHETTI	**12 POUNDS**	
WATER		**8 GALLONS**
SALT	**½ POUND**	**¾ CUP**

Add spaghetti slowly to boiling salted water; boil 10 to 15 minutes or until tender.

Drain well. Rinse quickly with hot water.

NO. A-38 MEAT CROQUETTES

100 servings

3 each

Preparation and cooking time: about 3 hours

BEEF, CARCASS	**45 POUNDS**

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**

ONIONS, DRY, CHOPPED (FINE)	1 POUND	¾ QUART
SALT	5 OUNCES	½ CUP
PEPPER, BLACK	½ OUNCE	2 TABLESPOONS

Brown beef in own fat with onions in roasting pan.
Remove excess fat during cooking period.
Add salt and pepper.

EGGS, WHOLE	1 POUND	2 CUPS (10 EGGS)
BREAD CRUMBS, DRY, GROUND	3 POUNDS	3 QUARTS

Add to beef and onions.
Mix thoroughly and allow to cool.
Shape into croquettes weighing 2 ounces each.

EGGS, WHOLE, BEATEN	2 POUNDS	1 QUART (20 EGGS)
MILK, EVAPORATED		1½ CUPS
(WATER FOR MILK)		1½ CUPS

Mix together. Dip croquettes in egg and milk mixture.

BREAD CRUMBS, DRY, GROUND	3 POUNDS	3 QUARTS

Roll croquettes in crumbs.

SHORTENING, FOR DEEP FAT FRYING

Fry croquettes in hot deep fat (375° F.) 3 to 5 minutes.
Drain after frying.

NO. A-39 MEAT LOAF I

100 servings
1 slice each
Preparation and cooking time: about 3½ hours
Oven temperatures: slow (325° F.)

BEEF, CARCASS	45 POUNDS	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	31 POUNDS	
BREAD CRUMBS, DRY, GROUND, (COARSE)	4 POUNDS	6 QUARTS
SALT	½ POUND	¾ CUP
PEPPER, BLACK	¼ OUNCE	1 TABLESPOON
POULTRY SEASONING OR SAGE	¼ OUNCE	1 TABLESPOON

GARLIC, CHOPPED (FINE) (OPTIONAL)	**¼ OUNCE**	**2 CLOVES**

Mix seasoning with crumbs, add to beef.

CELERY, CHOPPED, (FINE)	**4 POUNDS**	**3 QUARTS**
ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

Add celery and onions to beef mixture; mix.

EGGS, WHOLE	**2½ POUNDS**	**1¼ QUARTS (25 EGGS)**
MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**
TOMATO JUICE, CANNED		**2 QUARTS**

Add eggs and liquids to beef mixture. Mix lightly but thoroughly.

Shape into 8 loaves about 5 pounds each. Place 4 loaves crosswise in each roasting pan.

Bake 1½ to 2 hours or until done (170° F. internal temperature).

Drain excess fat during cooking period.

Cool slightly. Cut in slices weighing about 6 ounces each.

NO. A-40 MEAT LOAF II

100 servings
1 slice each
Preparation and cooking time: about 3 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**35 POUNDS**	
PORK, BUTT	**8½ POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	
PORK BUTT, BONELESS, GROUND (FINE)	**8 POUNDS**	
BREAD CRUMBS, DRY, GROUND (COARSE)	**4 POUNDS**	**6 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Mix seasoning with crumbs and add to meat.

CELERY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**
ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

GARLIC, CHOPPED (FINE) (OPTIONAL)	**¼ OUNCE**	**2 CLOVES**

Add celery, onions, and garlic to meat mixture. Mix.

EGGS, WHOLE	**2½ POUNDS**	**1¼ QUARTS (25 EGGS)**
MILK, EVAPORATED		**2 QUARTS**
(WATER FOR MILK)		**2 QUARTS**

Add eggs and milk to meat mixture. Mix lightly but thoroughly.

Shape into 8 loaves about 5 pounds each. Place 4 loaves crosswise in each roasting pan.

Bake 1½ to 2 hours or until done (185° F. internal temperature).

Drain excess fat during cooking period.

Cool slightly. Cut in slices weighing about 6 ounces each.

NO. A–41 MEAT SAUCE FOR SPAGHETTI

100 servings
1 cup each
Preparation and cooking time: about 3 hours

BACON, SLAB, RIND OFF, RAW, CHOPPED	**1 POUND**	

Fry until crisp in roasting pan on top of range.

BEEF, CARCASS	**35 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	

Add beef to bacon and brown.

ONIONS, DRY, CHOPPED (FINE)	**6 POUNDS**	**4½ QUARTS**
GARLIC, CHOPPED (FINE)	**3 OUNCES**	**24 CLOVES**

Add onions and garlic to meat and cook until onions are light yellow.

SAUCE:

SUGAR, GRANULATED	**½ POUND**	**1 CUP**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
PEPPER, CAYENNE		**1 TEASPOON**
CLOVES, GROUND		**1 TEASPOON**
THYME, GROUND	**⅓ OUNCE**	**2 TABLESPOONS**

BAY LEAVES		6 LEAVES
WORCESTERSHIRE SAUCE	6 OUNCES	¾ CUP
TOMATOES, CANNED	26 POUNDS	3 GALLONS (4 NO. 10 CANS)
TOMATO PASTE	7 POUNDS	3 QUARTS (1 NO. 10 CAN)

Add above ingredients to beef mixture. Mix well.
Heat to boiling point; boil for 5 minutes.
Reduce heat and simmer 1 to 1½ hours stirring occasionally.
Serve over hot spaghetti. (See Recipe No. A-37.)

NO. A-42 MINCED BEEF ON TOAST

100 servings
1 cup each
Preparation and cooking time: about 2 hours

BEEF, CARCASS	45 POUNDS	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	31 POUNDS	
ONIONS, DRY, CHOPPED (FINE)	3 POUNDS	2¼ QUARTS

Brown beef in its own fat in roasting pan on top of range.
Add onions when beef is partially cooked.

FLOUR, WHEAT, HARD	2 POUNDS	1¾ QUARTS

Stir in flour and continue cooking until flour is absorbed.

MACE OR NUTMEG	1 OUNCE	4 TABLESPOONS
SALT	½ OUNCE	¾ CUP
PEPPER, BLACK	1 OUNCE	4 TABLESPOONS
PAPRIKA	1 OUNCE	4 TABLESPOONS
TOMATOES, CANNED	19½ POUNDS	2¼ GALLONS (3 NO. 10 CANS)
WATER		2 QUARTS

Add above ingredients to meat mixture.
Simmer 15 to 20 minutes.

TOAST		100 SLICES

Serve on toast.

NO. A–43 SALISBURY STEAK

100 servings
1 patty each
Preparation and cooking time: about 2 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**	
MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**

OR

STOCK		**2 QUARTS**
BREAD, SOFT, BROKEN	**2 POUNDS**	**5 QUARTS**

Add milk or stock to bread and let stand 5 minutes.

ONIONS, DRY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**
SALT	**6½ OUNCES**	**10 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
WORCESTERSHIRE SAUCE		**⅓ CUP**
EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**

Add above ingredients to bread mixture and beef; mix lightly but thoroughly.
Shape into patties 1 inch thick weighing 6 ounces each.
Place on greased sheet pans and bake 1 hour.

NO. A–44 SPANISH MEAT LOAF

100 servings
2 slices } each
¼ cup sauce }
Preparation and cooking time: about 3 hours
Oven temperature: slow (325° F.)

BEEF, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**31 POUNDS**	
BREAD, DRY, BROKEN	**5 POUNDS**	**12½ QUARTS**

Moisten bread.

EGGS, WHOLE	**3 POUNDS**	**1½ QUARTS (30 EGGS)**

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Combine above ingredients.
Mix lightly but thoroughly.

STOCK OR WATER		**1½ QUARTS**

Add stock or water if moisture is required.
Shape into 8 loaves about 5 pounds each. Place 4 loaves crosswise in each roasting pan.
Bake in oven 1½ hours or until done (170° F. internal temperature).
Cool slightly; cut in slices weighing about 3½ ounces each.

SAUCE:

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
CELERY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**
SHORTENING, MELTED	**½ POUND**	**1 CUP**

Cook onions and celery in melted shortening until light yellow.

PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
TOMATOES, CANNED	**13 POUNDS**	**6 QUARTS (2 NO. 10 CANS)**
PIMIENTOS, CHOPPED (FINE)	**14 OUNCES**	**1¾ CUPS (2–7-OUNCE CANS)**
GARLIC, CHOPPED (FINE) (OPTIONAL)	**½ OUNCE**	**4 CLOVES**
SALT	**2 OUNCES**	**3 TABLESPOONS**
PEPPER, BLACK		**½ TABLESPOON**

Add above ingredients to onions and celery; cook 10 to 15 minutes.
Pour sauce over sliced meat loaf.

NO. A–45 STUFFED GREEN PEPPERS

100 servings
1 each
Preparation and cooking time: about 3½ hours
Oven temperature: first hour very hot (450° F.); remaining time moderate (350° F.)

BEEF, CARCASS	**35 POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	
ONIONS, DRY, CHOPPED (FINE)	**2⅔ POUNDS**	**2 QUARTS**
RICE	**3 POUNDS**	**1½ QUARTS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK		**2 TEASPOONS**
WORCESTERSHIRE SAUCE	**12 OUNCES**	**1½ CUPS**

Mix ingredients thoroughly.

PEPPERS, SWEET, FRESH	**28 POUNDS**	**100 PEPPERS**

Wash and cut stem end from peppers.

Remove seeds and white membrane.

Drain peppers and fill with beef mixture.

Place on end in 2 roasting pans, one layer deep.

Add 1½ inches hot water to pans.

Cover and bake in oven 1 hour.

Reduce heat to moderate (350° F.) and bake for 1 additional hour or until peppers are tender.

NO. A-46 SWEDISH MEAT BALLS

100 servings
3 meat balls } each
⅓ cup gravy }
Preparation and cooking time: about 3½ hours
Oven temperature: hot (400° F.) for browning, remaining time slow (300° F.)

BEEF, CARCASS	**35 POUNDS**	
PORK BUTT	**8½ POUNDS**	

Cut in pieces and grind (FINE).

OR

BEEF, BONELESS, GROUND (FINE)	**24 POUNDS**	
PORK BUTT, BONELESS, GROUND (FINE)	**8 POUNDS**	
ONIONS, DRY, CHOPPED (FINE)	**5 POUNDS**	**3¾ QUARTS**

PORK FAT, TRIMMINGS	**½ POUND**	

Render fat trimmings and remove pieces.
Add onions and cook until light yellow.
Add meat.

EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**
BREAD, DRY, BROKEN	**4 POUNDS**	**10 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Mix all ingredients together.
Add to meat and onions.
Shape into balls weighing 2½ ounces each.
Arrange in roasting pans.
Bake in oven until brown on all sides. (While meat is browning, prepare gravy.)
Reduce heat to slow temperature.

GRAVY:

SHORTENING	**1½ POUNDS**	**¾ QUART**
FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Add flour to shortening and brown lightly over low heat.

STOCK OR WATER, HOT		**2 GALLONS**

Add stock or water gradually, stirring constantly.
Heat to boiling point and cook until thickened, stirring steadily 5 to 10 minutes.

SALT	**½ OUNCE**	**¾ TABLESPOON**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
OREGANO (OPTIONAL)	**¼ OUNCE**	**1 TABLESPOON**
NUTMEG		**1 TEASPOON**
GARLIC, CHOPPED (FINE)		**1 CLOVE**

Mix spices and stir into gravy.
Pour gravy over meat balls, bake for 1 additional hour.

PAPRIKA	**½ OUNCE**	**2 TABLESPOONS**

Before serving, sprinkle with paprika.

CHAPTER 3

FRANKFURTER, LAMB, LIVER, PORK, AND VEAL RECIPES

14. Recipe Titles

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NO. A-47 BARBECUED FRANKFURTERS

100 servings
2 frankfurters } each
3 tablespoons sauce }
Preparation and cooking time: about 2½ hours
Oven temperature: moderate (350° F.)

SHORTENING, MELTED	**½ POUND**	**1 CUP**
ONIONS, DRY, CHOPPED (FINE)	**2⅔ POUNDS**	**2 QUARTS**

Cook onions in shortening in roasting pan on top of range until light yellow.

SAUCE:

SUGAR, GRANULATED	**½ POUND**	**1 CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
MUSTARD, DRY	**1½ OUNCES**	**6 TABLESPOONS**
PAPRIKA	**1 OUNCE**	**4 TABLESPOONS**
WORCESTERSHIRE SAUCE	**10 OUNCES**	**1¼ CUPS**
HOT SAUCE		**4 TABLESPOONS**
CATSUP	**4¾ POUNDS**	**2 QUARTS (⅔ NO. 10 CAN)**
VINEGAR		**1 QUART**
WATER		**1 QUART**

Mix above ingredients; add to onions and bring to a boil.

FRANKFURTERS	**30 POUNDS**

With a sharp knife, cut a 3-inch slit in each frankfurter and place on sheet pans, slit side up.

Pour sauce over frankfurters and bake in oven 30 to 45 minutes or until sauce begins to brown.

NO. A–48 GRILLED FRANKFURTERS

100 servings
2 each
Preparation and cooking time: about ½ hour

FRANKFURTERS .... **30 POUNDS**

Place whole frankfurters on greased hot griddle.
Grill until light brown on all sides (10 to 15 minutes).

NO. A–49 FRANKFURTERS, CHEESE, AND BACON

100 servings
2 each
Preparation and cooking time: about 2½ hours
Oven temperature: moderate (350° F.)

FRANKFURTERS .... **30 POUNDS**

Cut frankfurters almost in half lengthwise.

CHEESE, AMERICAN, PROCESSED .... **10 POUNDS**

Cut cheese into strips about the length and width of the frankfurter.

BACON, SLAB, RIND OFF, RAW, SLICED .... **5 POUNDS** ... **100 SLICES**

Place a strip of cheese in each slit frankfurter and a half strip of bacon lengthwise over the cheese.
Arrange on sheet pans and bake 30 minutes, or until cheese begins to melt and bacon is slightly crisp.

NO. A–50 FRANKFURTERS WITH SAUERKRAUT

100 servings
2 frankfurters } each
½ cup sauerkraut } each
Preparation and cooking time: about 2 hours
Oven temperature: moderate (350° F.)

SAUERKRAUT, CANNED . **26 POUNDS** .. **3 GALLONS (4 NO. 10 CANS)**
WATER .... **3 QUARTS**

Cook sauerkraut in own liquid and water for 1 hour.
Partially drain.

FRANKFURTERS .... **30 POUNDS**

Place sauerkraut in roasting pans.
Arrange a layer of frankfurters on top.
Bake 30 to 45 minutes or until well heated.

NO. A–51 SIMMERED FRANKFURTERS

100 servings
2 each
Preparation and cooking time: about 1 hour

FRANKFURTERS	**30 POUNDS**
WATER	**3 GALLONS**

Add frankfurters to water, bring to a boil in a covered stock pot.

Reduce heat and simmer about 10 minutes.

Do not boil.

Drain and serve hot.

NO. A–52 STEAMED FRANKFURTERS

100 servings
2 each
Preparation and cooking time: about ½ hour

FRANKFURTERS	**30 POUNDS**
WATER, BOILING	**2 QUARTS**

Place frankfurters in roasting pan; add water, cover, and simmer for 7 minutes on top of range.

Drain and serve hot.

NO. A–53 ROAST LAMB

100 servings
2 slices each
Preparation and cooking time: about 4 hours
Oven temperature: slow (325° F.)

LAMB, CARCASS	**60 POUNDS**

Cut in roasts 6 to 8 pounds each as uniform in size as possible.

SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Rub roasts with salt and pepper.

Place fat side up in open roasting pans without crowding.

Insert a meat thermometer in the thickest part of the meat so that the bulb does not rest in fat or on bone.

Do not add water. Do not cover.

Roast 3½ to 4 hours depending on the size of roast and until the thermometer registers (180° F.).

Remove roasts from pans.

Let stand about 30 minutes before carving in thin slices weighing about 2½ ounces each.

NO. A–54 LAMB CUTLETS OR CHOPS

100 servings
2 each
Preparation and cooking time: about 1 hour

LAMB, CARCASS	**60 POUNDS**	

Cut in cutlets or chops 1 inch thick, weighing 4 ounces each.
Grill on greased moderate griddle 10 minutes or until brown.
Turn and continue grilling for about 10 minutes.

SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Season cutlets or chops after grilling.
Arrange in serving pans.

NO. A–55 LAMB CURRY

100 servings
1 cup each
Preparation and cooking time: about 4 hours

LAMB, CARCASS	**45 POUNDS**	

Cut and dice in 1-inch pieces.
Brown lamb in own fat in batches in roasting pan on top of range.
When brown, place in another pan.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, CAYENNE		**¼ TEASPOON**
CURRY POWDER	**4 OUNCES**	**1 CUP**
CINNAMON		**1 TEASPOON**
CLOVES, GROUND		**1 TEASPOON**
NUTMEG		**½ TEASPOON**
ALLSPICE, GROUND		**1 TEASPOON**

Mix above seasoning; add to shortening.

APPLES, SLICED	**6 POUNDS**	**6 QUARTS**
ONIONS, DRY, CHOPPED (FINE)	**4 POUNDS**	**3 QUARTS**

Add applies, onions, and lamb.
Cover and heat to boiling point; reduce heat and simmer 30 to 45 minutes.

WHITE SAUCE:

MILK, EVAPORATED	**2 GALLONS**
(WATER FOR MILK)	**2 GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

SHORTENING	**2 POUNDS**	**1 QUART**
FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**

Melt shortening, stir in flour.
Mix until smooth.
Add mixture slowly to the milk, stirirng constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).
Add sauce to lamb mixture, mix thoroughly.
Serve curried lamb around or over rice.

RICE	**6 POUNDS**	**3 QUARTS**
SALT	**5 OUNCES**	**½ CUP**
WATER		**1½ GALLONS**

Add rice and salt to water, bring to a vigorous boil.
Reduce heat as low as possible and cover.
Simmer for 15 to 20 minutes or until the water is absorbed.
Keep covered until ready for use.

NO. A-56 LAMB POT PIE

100 servings
1½ cups } each
1 biscuit }
Preparation and cooking time: about 3½ hours
Oven temperature: hot (425° F.)

LAMB, CARCASS	**45 POUNDS**

Cut and dice in 1-inch pieces.
Separate fatty pieces and render in roasting pan on top of range.

FLOUR, WHEAT, HARD	**1½ POUNDS**	**1¼ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll lamb in mixture of flour, salt, and pepper.

ONIONS, DRY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**

Brown lamb and onions in rendered fat.

WATER	**1½ TO 2 GALLONS**

Add to lamb and onions.
Cover and simmer 2 hours or until tender.

CARROTS, DICED (½-INCH CUBES)	**6 POUNDS**	**4½ QUARTS**

POTATOES, DICED (½-INCH CUBES)	**6 POUNDS**	**4½ QUARTS**

Add carrots about 1 hour before lamb is done.
Add potatoes about ½ hour before lamb is done.
Cook until tender.
Skim excess fat.
Divide into 4 serving pans.
Top lamb and vegetable mixture with biscuits (see Recipe No. A–17 for biscuits).
Bake in oven 15 minutes or until biscuits are brown.

NO. A–57 IRISH STEW

100 servings
1¼ cups each
Preparation and cooking time: about 4 hours

LAMB, CARCASS	**45 POUNDS**

Cut and dice in 1½-inch pieces.
Trim excess fat.

WATER, BOILING		**3 GALLONS**
SALT	**½ POUND**	**¾ CUP**
ONIONS, DRY CHOPPED	**4 POUNDS**	**3 QUARTS**
BAY LEAVES (OPTIONAL)		**4 LEAVES**

Cover lamb with water; add salt and onions.
Simmer about 3 hours or until tender.

CARROTS, SLICED	**6 POUNDS**	**4½ QUARTS**
POTATOES, LARGE CUBES	**8 POUNDS**	**6 QUARTS**

Add carrots about 1 hour before lamb is done.
Add potatoes about ½ hour before lamb is done.
Cook until tender.
Skim excess fat.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.
Add slowly to stew, stirring constantly but gently.
Continue cooking until stew is thickened (5 to 10 minutes).

NO. A–58 LAMB PATTIES

100 servings
2 each
Preparation and cooking time: about 2 hours

LAMB, CARCASS	**45 POUNDS**	

Cut in pieces and grind (FINE).

BREAD CRUMBS, SOFT	**5 POUNDS**	**6¼ QUARTS**
SALT	**6 OUNCES**	**9 TABLESPOONS**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**
ONIONS, DRY, CHOPPED (FINE)	**4 POUNDS**	**3 QUARTS**

Mix all ingredients lightly but thoroughly.

Shape into patties ¾ inch thick weighing 3½ ounces each.

Grill on greased moderate griddle 10 to 12 minutes or until done.

Turn and continue grilling for about 10 minutes.

NO. A–59 BAKED LIVER

100 servings
1 slice each
Preparation and cooking time: about 2 hours
Oven temperature: hot (400° F.)

LIVER, BEEF	**30 POUNDS**	

Skin and trim.

Cut in slices ⅜ to ½ inch thick, weighing 4½ ounces each.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**5 OUNCES**	**½ CUP**
PAPRIKA	**½ OUNCE**	**2 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Roll liver in mixture of flour, salt, paprika, and pepper.

SHORTENING, MELTED	**2 POUNDS**	**1 QUART**
ONIONS, DRY, CHOPPED (FINE)	**⅓ POUND**	**1 CUP**

Heat shortening and onions in roasting pans.

Add liver; one layer deep.

Brown in oven 20 to 30 minutes. Stir occasionally.

NO. A–60 BAKED LIVER WITH SPANISH SAUCE

100 servings
1 slice liver } each
⅓ cup sauce }
Preparation and cooking time: about 3 hours
Oven temperature: first half hour hot (400° F.); remaining time moderate (350° F.)

LIVER, BEEF	**30 POUNDS**	

Skin and trim.
Cut in slices 3/8 to 1/2 inch thick, weighing 4 1/2 ounces each.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**1/2 OUNCE**	**2 TABLESPOONS**

Roll liver in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**1 POUND**	**2 CUPS**
ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**3/4 QUART**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1/2 POUND**	**1 1/2 CUPS**

Heat shortening, onions, and peppers in roasting pan.
Add liver not more than 2 layers deep.
Brown in oven 30 minutes. Stir occasionally.

TOMATOES, CANNED	**19 1/2 POUNDS**	**2 1/4 GALLONS (3 NO. 10 CANS)**
CELERY, CHOPPED (FINE)	**3 POUNDS**	**2 1/4 QUARTS**

Add tomatoes and celery to liver.
Reduce heat to moderate oven temperature (350° F.) and continue cooking for 1 hour.
Stir occasionally. Serve liver with sauce.

NO. A–61 BRAISED LIVER

100 servings
1 slice each
Preparation and cooking time: about 3 hours
Oven temperature: moderate (350° F.)

LIVER, BEEF	**30 POUNDS**	

Skin and trim.
Cut in slices 3/8 to 1/2 inch thick, weighing 4 1/2 ounces each.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**5 OUNCES**	**1/2 CUP**
PEPPER, BLACK	**1/4 OUNCE**	**1 TABLESPOON**

Roll liver in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**3 POUNDS**	**1 1/2 QUARTS**

Brown liver in batches in shortening in roasting pan on top of range (2 to 3 minutes on each side). When brown, place in another pan.

STOCK OR WATER

Add stock or water to cover bottom of pan to depth of 1 inch.

Cover and bake in oven 1 hour or until tender.

NO. A-62 BRAISED LIVER AND ONIONS

100 servings
1 slice liver } each
¼ cup onions and gravy } each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

LIVER, BEEF	**30 POUNDS**	

Skin and trim.

Cut in slices ⅜ to ½ inch thick, weighing 4½ ounces each.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll liver in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**3 POUNDS**	**1½ QUARTS**

Brown liver in batches in shortening in roasting pan on top of range (2 to 3 minutes on each side).

When brown, place in another pan.

ONIONS, DRY, SLICED	**12 POUNDS**	**12 QUARTS**
SHORTENING, MELTED	**½ POUND**	**1 CUP**

Brown onions in shortening in roasting pan on top of range.

Cover liver with onions.

STOCK OR WATER

Add stock or water to cover bottom of pan to depth of 1 inch.

Cover and bake in oven 1 hour or until tender.

NO. A-63 PAN-FRIED LIVER

100 servings
1 slice each
Preparation and cooking time: about ¾ hour
Oven temperature: slow (325° F.)

LIVER, BEEF	**30 POUNDS**	

Skin and trim.

Cut in slices ⅜ to ½ inch thick, weighing about 4½ ounces each.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**5 OUNCES**	**½ CUP**

PEPPER, BLACK . . . . ¼ **OUNCE** . . . **1 TABLESPOON**

Roll liver in mixture of flour, salt, and pepper.

SHORTENING, MELTED . . **3 POUNDS** . . . **1½ QUARTS**

Brown liver in batches in shortening in roasting pan on top of range (2 to 3 minutes on each side).

When brown, place in another pan.

Cook over low heat or in oven 15 minutes.

NO. A–64 BAKED BACON

100 servings
2 slices each
Preparation and cooking time: about ¾ hour
Oven temperature: moderate (375° F.)

BACON, SLAB, RIND OFF, RAW, SLICED . . . . **14 POUNDS** . . **(200 SLICES)**

Lay strips in sheet pan with fat edge overlapping lean edge of next slice.

Place on top shelf of oven and bake 15 minutes or until lightly crisped.

Drain. Do not turn.

NO. A–65 PAN BROILED OR GRILLED BACON

100 servings
2 slices each
Preparation and cooking time: about ¾ hour

BACON, SLAB, RIND OFF, RAW, SLICED . . . . **14 POUNDS** . . **(200 SLICES)**

Lay strips in cold frying pan or on cold griddle.

Cook over low heat, turning bacon occasionally and pouring or scraping off fat as it accumulates in pan or on griddle.

Cook 6 to 8 minutes.

NO. A–66 BAKED PORK CHOPS

100 servings
2 each
Preparation and cooking time: about 2½ hours
Oven temperature: first hour moderate (350° F.); remaining time slow (300° F)

PORK, LOIN . . . . **55 POUNDS**

Cut in chops ½ inch thick, weighing 4 ounces each.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Season chops.

Arrange chops overlapping with rib bone side down in roasting pans.

Bake in oven 1 hour; reduce heat to slow (300° F.) and continue cooking 1 hour or until tender.

NO. A-67 BAKED PORK CHOPS IN CREAM GRAVY

100 servings
2 chops } each
⅓ cup gravy }
Preparation and cooking time: about 3½ hours
Oven temperature: moderate (350° F.)

PORK, LOIN	**55 POUNDS**	

Cut in chops ½ inch thick, weighing 4 ounces each.

Brown chops on both sides in roasting pans on top of range.

Remove and place in another pan.

SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Season chops.

GRAVY:

ONIONS, DRY, SLICED	**2 POUNDS**	**2 QUARTS**

Cook onions in pork drippings until light yellow.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Blend flour into fat and onions.

WATER		**1½ GALLONS**

Add water and continue cooking, stirring steadily until gravy is thickened.

CARAWAY SEEDS (OPTIONAL)	**¾ OUNCE**	**3 TABLESPOONS**
***SOUR CREAM**		**1 GALLON**

Add caraway seeds and sour cream. Pour over pork chops.

Bake in oven uncovered 1 hour or until chops are well done.

****SOUR CREAM:*** Use these ingredients to make sour cream.

MILK, EVAPORATED	**3¾ QUARTS**
LEMON JUICE	**1 CUP**
OR	
VINEGAR	

NO. A–68—BAKED PORK CHOPS AND RICE

100 servings
2 chops } each
¾ cup rice }
Preparation and cooking time: about 3½ hours
Oven temperature: moderate (350° F.)

PORK, LOIN	**55 POUNDS**	

Cut in chops ½ inch thick, weighing 4 ounces each.

RICE	**5 POUNDS**	**2½ QUARTS**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
ONIONS, DRY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**
TOMATOES, CANNED	**13 POUNDS**	**6 QUARTS (2 NO. 10 CANS)**
STOCK OR WATER		**1 GALLON**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Mix rice, peppers, onions, tomatoes, stock or water, salt, and pepper.
Simmer on top of range for 30 minutes.

SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Sprinkle pork chops with salt and pepper.
Brown in roasting pan on top of range. Pour off drippings.
Divide rice mixture and place in 2 roasting pans.
Arrange pork chops on top in overlapping rows.
If pork chops are lean, add pork drippings.
Bake in oven 1 hour.

NO. A–69 BARBECUED PORK CHOPS

100 servings
2 chops } each
2 tablespoons sauce }
Preparation and cooking time: about 2 hours
Oven temperature: moderate (350° F.)

PORK, LOIN	**55 POUNDS**

Cut in chops ½ inch thick, weighing 4 ounces each.

Brown chops evenly on both sides on greased moderate griddle or in roasting pan on top of range.

SAUCE:

CHILI SAUCE		**¾ QUART**
CATSUP		**¾ QUART**
WORCESTERSHIRE SAUCE		**1 CUP**
MUSTARD, PREPARED		**2 CUPS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, CAYENNE		**1 TEASPOON**
STOCK OR WATER		**2 CUPS**

Mix above ingredients.

Brush sauce on chops while placing in roasting pan (overlapping with rib side down).

Pour any remaining sauce over chops.

Add 2 cups of water to each pan.

Bake in oven 1 to 1½ hours or until tender.

Baste chops occasionally with sauce.

NO. A-70 BRAISED PORK CHOPS

100 servings
2 each
Preparation and cooking time: 3 to 3½ hours
Oven temperature: moderate (350° F.)

PORK, LOIN	**55 POUNDS**	

Cut in chops ½ inch thick, weighing 4 ounces each.

FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll chops in mixture of flour, salt, and pepper.

SHORTENING	**1 POUND**	**2 CUPS**

Brown chops on both sides in batches in shortening in roasting pans on top of range.

Stack chops on end in roasting pan with rib bone side down.

Add water to cover bottom of pans. Cover and bake in oven 1½ hours.

NO. A-71 BREADED PORK CHOPS

100 servings
2 each
Preparation and cooking time: 3½ to 4 hours
Oven temperature: moderate (350° F.)

PORK, LOIN	**55 POUNDS**	

Cut in chops ½ inch thick, weighing 4 ounces each.

EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**
MILK, EVAPORATED		**2 CUPS**
(WATER FOR MILK)		**2 CUPS**
SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Mix eggs, milk, salt, and pepper.
Dip chops in milk and egg mixture.

BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**

Roll in crumbs.
Let stand 20 minutes.

SHORTENING FOR DEEP FAT FRYING

Deep fat fry chops at (360° F.) for 3 to 4 minutes or until golden brown.
Drain well.
Place chops rib side down, overlapping in open roasting pan and bake in oven 1½ to 2 hours.

NO. A-72 GRILLED PORK CHOPS

100 servings
2 each
Preparation and cooking time: about 1¼ hours

PORK, LOIN	**55 POUNDS**

Cut in chops ½ inch thick, weighing 4 ounces each.
Grill on lightly greased moderate griddle 10 minutes.
Turn frequently to insure even browning and continue grilling for about 10 minutes.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Season chops.

NO. A-73 CHOP SUEY

100 servings
1 cup chop suey } each
⅔ cup rice }
Preparation and cooking time: about 4½ hours

PORK, BUTT	**35 POUNDS**
OR	
PORK, BONELESS	**32 POUNDS**

Cut and dice in ½-inch pieces or thin 1-inch long strips.

Brown meat lightly in its own fat in roasting pan on top of range.

SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
STOCK OR WATER, HOT		**1½ GALLONS**

Sprinkle with salt and pepper.
Cover with stock or water. Bring to a boil.
Cover and simmer 1 hour.

ONIONS, DRY, SLICED (THIN)	**12 POUNDS**	**12 QUARTS**
CELERY, SLICED (THIN)	**8 POUNDS**	**8 QUARTS**

Add onions and celery. Cover. Cook 15 minutes.

BEAN SPROUTS	**12 POUNDS**	**6 QUARTS (12 NO. 303 CANS)**
CORNSTARCH	**1¼ POUNDS**	**1 QUART**

Drain liquid from bean sprouts.
Mix liquid with cornstarch to make a smooth thin paste.
Add slowly to hot meat mixture, stirring constantly.
Cook until thickened (5 to 10 minutes).
Add bean sprouts.

SOY SAUCE		**2 CUPS**
MOLASSES		**½ CUP**

Stir in soy sauce and molasses.
Serve chop suey over rice. (See Recipe No. A–55 for rice.)

NO. A–74 BAKED HAM

100 servings
2 slices each
Preparation and cooking time: about 3 hours
Oven temperature: first two hours slow (325° F.); remaining time hot (400° F.)

HAM, SMOKED, BONE-IN (3-WAY CUT)	**48 POUNDS**	

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.
Place hams fat side up in roasting pan allowing some space between pieces.
Insert a meat thermometer in the thickest part of the smallest piece.
Do not add water. Do not cover.

Bake 1½ to 2 hours, depending upon the size, and until the thermometer registers 150° F.

When smallest piece is done, remove from the oven and place thermometer in the next smallest piece.

Pour off drippings.

Remove all skin from ham; score fat. (To score a ham: Cut fat in parallel lines to make squares or diamonds. Cut uniformly only ¼ inch deep.)

CLOVES, WHOLE	**1 OUNCE**	**5 TABLESPOONS**

Stick cloves into fat, about 1 inch apart.

SUGAR, BROWN	**3 POUNDS**	**2 QUARTS**
VINEGAR		**1½ QUARTS**

Mix sugar and vinegar, pour over hams.

BREAD CRUMBS, DRY, GROUND	**½ POUND**	**2 CUPS**

Sprinkle hams with crumbs and brown in a hot oven (400° F.) for about 30 minutes and until meat thermometer registers (160° F.).

Remove hams from pans.

Let stand about 30 minutes before carving in thin slices weighing 2½ ounces each.

NO. A–75 BAKED HAM SLICES

100 servings
1 each
Preparation and cooking time: about 3 hours
Oven temperature: slow (325° F.)

HAM, SMOKED, BONE-IN (3-WAY CUT)	**55 POUNDS**	

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.

Cut in slices ½ inch thick, weighing 6 to 7 ounces each.

SUGAR, BROWN	**3 POUNDS**	**2 QUARTS**
MUSTARD, DRY	**1 OUNCE**	**4 TABLESPOONS**

Mix sugar and mustard.

Rub on surface of both sides of ham slices.

Arrange slices on edge, fat side up, in roasting pans.

VINEGAR		**¾ QUART**
WATER		**2 QUARTS**

Mix water and vinegar and pour over ham.

Bake in oven 2 hours, or until tender.

NO. A-76 BAKED HAM SLICES WITH PEARS

100 servings
1 slice ham }
1 pear half } each
¼ cup sauce }
Preparation and cooking time: about 3½ hours
Oven temperature: slow (325° F.)

HAM, SMOKED, BONE-IN (3-WAY CUT)	**55 POUNDS**	

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.
Cut into slices ½ inch thick, weighing 6 to 7 ounces each.
Arrange slices on edge, fat side up, in roasting pan.

CLOVES, WHOLE	**1 OUNCE**	**5 TABLESPOONS**
PEARS, CANNED	**20 POUNDS**	**100 HALVES (3 NO. 10 CANS)**

Sprinkle ham with cloves.
Drain pears and reserve juice.
Place pear halves, cored side down, over top of ham.

SUGAR, BROWN	**1½ POUNDS**	**1 QUART**
MUSTARD, DRY	**½ OUNCE**	**2 TABLESPOONS**
MUSTARD, PREPARED	**2⅓ POUNDS**	**1 QUART**
PEAR JUICE		**1½ QUARTS**

Mix sugar, dry and prepared mustard, and juice together.
Pour over pears and ham.
Heat to boiling point on top of range.
Bake in oven 2 hours or until tender.
Arrange slices in serving pans, top with pear halves and sauce.

VARIATIONS: Canned peach halves or pineapple slices may be substituted for pears.

NO. A-77 BARBECUED HAM STEAKS

100 servings
1 steak }
¼ cup sauce } each
Preparation and cooking time: about 3½ hours
Oven temperature: slow (300° F.)

HAM, SMOKED, BONE-IN (3-WAY CUT)	**55 POUNDS**	

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.
Cut in steaks ½ inch thick, weighing 6 to 7 ounces each.
Place overlapping in sheet pans.

SAUCE:

SUGAR, GRANULATED	2 POUNDS	4½ CUPS
CHILI POWDER	1½ OUNCES	6 TABLESPOONS
CLOVES, GROUND	½ OUNCE	2 TABLESPOONS
ALLSPICE, GROUND	½ OUNCE	2 TABLESPOONS
PEPPER, CAYENNE	¼ OUNCE	1 TABLESPOON
MUSTARD, PREPARED	14 OUNCES	1½ CUPS
TOMATO PASTE	2¼ POUNDS	1 QUART (⅓ NO. 10 CAN)
VINEGAR		1½ QUARTS
ONIONS, DRY, CHOPPED (FINE)	½ POUND	1½ CUPS
CELERY, CHOPPED (FINE)	½ POUND	1½ CUPS

Blend dry ingredients, mustard, and tomato paste.
Add vinegar, onions, and celery.
Heat to boiling point.
Pour over ham steaks.
Bake in oven 1 hour or until steaks are tender and fat edge brown.

NO. A–78 FRIED HAM

100 servings
1 slice each
Preparation and cooking time: about 1¼ hours

HAM, SMOKED, BONE-IN (3-WAY CUT)	55 POUNDS

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.
Cut in slices ½ inch thick, weighing 6 to 7 ounces each.
Cut fat edge in several places to prevent ham from curling.
Fry slowly for about 10 minutes.

NO. A–79 GRILLED HAM STEAKS

100 servings
1 slice each
Preparation and cooking time: about 1½ hours

HAM, SMOKED, BONE-IN (3-WAY CUT)	55 POUNDS

Separate ham into 3 pieces (knuckle, inside, and outside section). Remove bone.

Cut in steaks ½ inch thick, weighing 6 to 7 ounces each.
Cut fat edge in several places to prevent ham from curling.
Grill ham steaks on lightly greased moderate griddle 6 minutes or until brown.
Remove fat from griddle as it accumulates.
Turn and continue grilling for about 6 minutes.

NO. A–80 SCALLOPED HAM AND POTATOES

100 servings
1½ cups each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

POTATOES, LARGE CUBES	**30 POUNDS**	**5¼ GALLONS**
WATER		**2 GALLONS**

Boil potatoes until almost done.

HAM, SMOKED, BONE-IN (3-WAY CUT)	**30 POUNDS**

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.
Cut and dice in ½-inch pieces.

MILK, EVAPORATED	**1 GALLON**
(WATER FOR MILK)	**1 GALLON**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

SHORTENING	**3 POUNDS**	**1½ QUARTS**
FLOUR, WHEAT, HARD	**1½ POUNDS**	**1¼ QUARTS**
PEPPER, BLACK		**2 TEASPOONS**

Melt shortening, stir in flour, and add pepper. Mix until smooth.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).
Place ham and potatoes in roasting pan.
Add sauce and bake in oven 1¼ hours.

NO. A–81 SMOTHERED HAM SLICES

100 servings
1 slice } each
¼ cup sauce }
Preparation and cooking time: about 3 hours
Oven temperature: slow (325° F.)

HAM, SMOKED, BONE-IN (3-WAY CUT)	**55 POUNDS**	

Separate ham into 3 pieces (knuckle, inside, and outside sections). Remove bone.

Trim excess fat.

Cut fat into ½-inch pieces and brown in roasting pan on top of range.

Cut ham in slices ½-inch thick, weighing 6 to 7 ounces each.

Place ham slices overlapping in roasting pans.

SAUCE:

PINEAPPLE, CRUSHED	**7 POUNDS**	**3 QUARTS (1 NO. 10 CAN)**
BREAD CRUMBS, DRY, GROUND	**5 POUNDS**	**5 QUARTS**
SUGAR, BROWN	**1 POUND**	**2¾ CUPS**
CINNAMON	**¼ OUNCE**	**1 TABLESPOON**
MUSTARD, DRY	**¾ OUNCE**	**3 TABLESPOONS**
CLOVES, GROUND	**¼ OUNCE**	**1 TABLESPOON**

Mix above ingredients with browned fat pieces.

Pour over ham slices.

Bake in oven 2 hours or until ham is tender and topping is brown.

NO. A-82 BAKED FRESH HAM

100 servings
1 slice each
Preparation and cooking time: about 7 hours
Oven temperature: moderate (350° F.)

HAM, FRESH	**55 POUNDS**	
SALT	**2 OUNCES**	**3 TABLESPOONS**

Rub hams with salt.

Place fat side up in open roasting pans without crowding.

Insert a meat thermometer in the thickest part of the meat so that the bulb does not rest in fat or on bone.

Do not add water. Do not cover.

Bake 6 hours and until the thermometer registers 185° F.

Remove roasts from pans.

Let stand about 30 minutes before carving in slices weighing 4 ounces each.

NO. A-83 ROAST PORK

100 servings
1 slice each

Preparation and cooking time: about 4½ hours
Oven temperature: moderate (350 ° F.)

PORK, LOIN	**55 POUNDS**	

Remove chine bone.
Cut in roasts 6 to 8 pounds each as uniform in size as possible.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**1 OUNCE**	**4 TABLESPOONS**

Rub pork with salt and pepper.
Place fat side up in open roasting pans without crowding.
Insert a meat thermometer in the thickest part of the meat so that the bulb does not rest in fat or on bone.
Do not add water. Do not cover.
Roast 4 hours and until the thermometer registers 185° F.
Remove roasts from pans.
Let stand about 30 minutes before carving in slices weighing about 5 ounces each.

NO. A-84 PORK AND NOODLES

100 servings
1 cup each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

PORK, BUTT	**35 POUNDS**	
OR		
PORK, BONELESS	**32 POUNDS**	

Remove blade bone, cut in 2-inch pieces.
Trim excess fat.

ONIONS, DRY, CHOPPED (FINE)	**2 POUNDS**	**1½ QUARTS**

Brown pork and onions in roasting pan.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
WATER, HOT		**1½ GALLONS**

Add salt, pepper, and water. Cover and simmer on top of range 1½ hours.

NOODLES:

NOODLES	**5 POUNDS**	
WATER, BOILING		**2½ GALLONS**
SALT	**2 OUNCES**	**3 TABLESPOONS**

Add noodles to boiling salted water; boil 15 to 20 minutes or until tender.

Drain and place in roasting pan.

Drain pork and onions, reserve drippings for gravy.

Add pork and onions to noodles; mix and bake 25 to 30 minutes.

WATER

Add sufficient water to increase drippings to 2 gallons.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water; add slowly to hot drippings, stirring constantly to prevent lumps.

Cook 5 to 10 minutes or until stock has thickened.

Serve over pork and noodles.

NO. A–85 BARBECUED SPARERIBS

100 servings
4- or 5-rib piece each
Preparation and cooking time: about 3½ hours
Oven temperature: first half hour hot (400° F.); remaining time slow (325° F.)

PORK, SPARERIBS	**75 POUNDS**

Cut in 4- or 5-rib pieces, weighing 8 to 10 ounces each.

SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Sprinkle ribs with salt and pepper.

Arrange in roasting pan in rows on edge with fat side up, overlapping as little as possible.

Brown on both sides in batches in oven for 30 minutes.

Drain excess fat during cooking period.

SAUCE:

SUGAR, BROWN	**½ POUND**	**1⅓ CUPS**
MUSTARD, DRY	**4 OUNCES**	**1 CUP**
SALT	**2 OUNCES**	**3 TABLESPOONS**
CHILI POWDER	**1 OUNCE**	**4 TABLESPOONS**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**
PEPPER, CAYENNE	**¼ OUNCE**	**1 TABLESPOON**
GARLIC, CRUSHED	**¼ OUNCE**	**2 CLOVES**
CATSUP	**7 POUNDS**	**3 QUARTS (1 NO. 10 CAN)**
VINEGAR		**1 QUART**
TOMATO PASTE	**1¾ POUNDS**	**¾ QUART**

WATER . . . . **1 CUP**

Mix dry ingredients.
Add liquid ingredients and mix.
Bring sauce to boil and simmer about 30 minutes.
Pour sauce over ribs.
Reduce heat to slow oven temperature.
Bake 1 hour, basting occasionally with sauce.

NO. A-86 BRAISED SPARERIBS

100 servings
4- or 5-rib piece each
Preparation and cooking time: about 3 hours
Oven temperature: first half hour hot (400° F.); remaining time slow (325° F.)

PORK, SPARERIBS . . . . . . **75 POUNDS**

Cut into 4- or 5-rib pieces, weighing 8 to 10 ounces each.

SALT . . . . **6 OUNCES** . . . . **9 TABLESPOONS**
PEPPER, BLACK . . . . **½ OUNCE** . . . . **2 TABLESPOONS**

Sprinkle ribs with half of the salt and pepper.
Arrange ribs on sheet pans in single layers.
Brown on both sides in batches in oven for 30 minutes.
Drain excess fat during cooking period.
Remove and arrange in layers in roasting pans.
Sprinkle each layer with the remaining salt and pepper.
Add enough water to cover the bottom of the pans.
Reduce heat to slow oven temperature.
Bake 1 to 1½ hours.

NO. A-87 SPARERIBS AND SAUERKRAUT

100 servings
4- or 5-rib piece }
½ cup sauerkraut } each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

PORK, SPARERIBS . . . . . . **75 POUNDS**

Cut into 4- or 5-rib pieces, weighing 8 to 10 ounces each.

SALT . . . . **10 OUNCES** . . . **1 CUP**
PEPPER, BLACK . . . . **½ OUNCE** . . . . **2 TABLESPOONS**

Season spareribs with salt and pepper.
Place in stock pot, cover with water.
Cover and simmer for 1 hour or until tender.

SAUERKRAUT, CANNED 26 POUNDS . . . 3 GALLONS (4 NO. 10 CANS)

Place sauerkraut in roasting pan; simmer on top of range while spareribs are cooking.

When spareribs are tender, arrange in alternate layers with the sauerkraut in roasting pans.

Bake in oven 1 hour.

NO. A–88 FRIED SAUSAGE (BULK)

100 servings
1 patty each
Preparation and cooking time: about 1½ hours

PORK SAUSAGE, BULK . . 30 POUNDS

Shape into patties ½ inch thick, weighing 4½ ounces each.

Fry patties on slow griddle 10 to 12 minutes and until thoroughly cooked.

Turn frequently to insure even browning.

Sausage should be cooked until inside is gray with no tinge of pink remaining.

NO. A–89 FRIED SAUSAGE LINKS

100 servings
2 each
Preparation and cooking time: about 1 hour

PORK SAUSAGE, LINKS . . 30 POUNDS . . . (200 LINKS)

Place sausage in pans, cover with ¼ inch of water.

Simmer on top of range until water evaporates. (Do not boil.)

Fry sausage slowly, but thoroughly for 10 to 15 minutes and until evenly browned.

Turn frequently. Drain.

Sausage should be cooked until inside is gray with no tinge of pink remaining.

NO. A–90 GRILLED SAUSAGE LINKS

100 servings
3 to 4 each
Preparation and cooking time: about ½ hour

PORK SAUSAGE, LINKS (SMALL) . . . . 30 POUNDS

Grill sausage on slow griddle for 10 to 12 minutes and until thoroughly cooked.

Turn frequently.

Sausage should be cooked until inside is gray with no tinge of pink remaining.

NO. A–91 ROAST VEAL

100 servings
2 slices each
Preparation and cooking time: about 4½ hours
Oven temperature: slow (325° F.)

VEAL SIDES	**60 POUNDS**	
OR		
VEAL, BONELESS	**42 POUNDS**	

Cut in roasts 6 to 8 pounds each as uniform in size as possible.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Rub roasts with salt and pepper.
Place fat side up in open roasting pans without crowding.
Insert a meat thermometer in the thickest part of the meat so that the bulb does not rest in fat or on bone.
Do not add water. Do not cover.
Roast 4 hours, depending on the size of roast and until the thermometer registers 180° F.
Remove roasts from pans.
Let stand about 30 minutes before carving in thin slices weighing about 2½ ounces each.

NO. A–92 BRAISED VEAL

100 servings
2 slices veal
¼ cup sauce each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

VEAL SIDES	**60 POUNDS**	
OR		
VEAL, BONELESS	**42 POUNDS**	

Cut in pieces 6 to 8 pounds each as uniform in size as possible.

SHORTENING, MELTED	**½ POUND**	**1 CUP**

Brown veal on all sides in shortening in roasting pan on top of range, turn frequently.

SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Season veal with salt and pepper.

STOCK OR WATER		**2 GALLONS**
ONIONS, DRY, CHOPPED (FINE)	**5 POUNDS**	**3¾ QUARTS**

Add stock or water and onions.
Cover and simmer on top of range or in oven 3 hours and until the meat thermometer registers 180° F.
Turn veal 2 or 3 times while cooking.
Let stand about 30 minutes before carving in thin slices weighing about 2½ ounces each.

NO. A–93 BRAISED VEAL CHOPS

100 servings
2 each
Preparation and cooking time: about 2¼ hours
Oven temperature: slow (300° F.)

VEAL SIDES	**60 POUNDS**
OR	
VEAL, BONELESS	**42 POUNDS**

Cut in chops ½ inch thick, weighing 3 to 4 ounces each.

FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Roll chops in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**1½ POUNDS**	**¾ QUART**
WATER		

Brown chops on both sides in shortening in roasting pans on top of range.
When brown, arrange chops overlapping in pans.
Add enough water to cover bottom of pans.
Cover and bake in oven 1½ hours or until tender.

NO. A–94 BREADED VEAL CUTLET OR STEAK

100 servings
1 each
Preparation and cooking time: about 3½ hours
Oven temperature: moderate (350° F.)

VEAL SIDES	**60 POUNDS**
OR	
VEAL, BONELESS	**42 POUNDS**

Cut in slices ½ inch thick, weighing 7 to 8 ounces each.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Roll veal in mixture of flour, salt, and pepper.

MILK, EVAPORATED		2 CUPS
(WATER FOR MILK)		2 CUPS
EGGS, WHOLE, BEATEN	1½ POUNDS	¾ QUART (15 EGGS)

Mix together.
Dip veal in milk and egg mixture.

BREAD CRUMBS, DRY, GROUND	2 POUNDS	2 QUARTS

Roll veal in crumbs.

SHORTENING FOR DEEP FAT FRYING

Fry cutlets or steaks in hot deep fat (360° F.) for 5 to 8 minutes or until evenly browned.
Arrange cutlets or steaks on edge in rows in roasting pan.
Cover and bake in oven 1 hour.
Remove cover and bake an additional 20 minutes.

NO. A–95 VEAL STEAK WITH MUSHROOM SAUCE

100 servings
1 steak
¼ cup gravy } each
Preparation and cooking time: about 3 hours
Oven temperature; moderate (350° F.)

VEAL SIDES	60 POUNDS
OR	
VEAL, BONELESS	42 POUNDS

Cut in steaks ½ inch thick, weighing 7 to 8 ounces each.

FLOUR, WHEAT, HARD	18 OUNCES	1 QUART
SALT	6 OUNCES	9 TABLESPOONS
PEPPER, BLACK	½ OUNCE	2 TABLESPOONS

Roll steaks in mixture of flour, salt, and pepper.

SHORTENING, MELTED	1½ POUNDS	¾ QUART

Brown steaks on both sides in shortening in roasting pan on top of range.
When brown, place in another pan.
Keep warm.

SHORTENING OR BUTTER	1 POUND	2 CUPS
MUSHROOMS, CANNED, SLICED	1½ POUNDS	¾ QUART (6 4-OUNCE CANS)

GARLIC (OPTIONAL)	**1/3 OUNCE**	**2 CLOVES**

Add shortening or butter to drippings in browning pan.
Add mushrooms and brown lightly.

STOCK OR WATER		**1 GALLON**
VINEGAR		**1 CUP**

Add and heat to boiling.

FLOUR, WHEAT, HARD	**9 OUNCES**	**2 CUPS**
SALT	**2 OUNCES**	**3 TABLESPOONS**
PEPPER, BLACK	**1/4 OUNCE**	**1 TABLESPOON**
PAPRIKA	**1/4 OUNCE**	**1 TABLESPOON**
WATER, COLD		**1 QUART**

Make a thin paste with flour, salt, pepper, paprika, and water.
Add to stock, stirring constantly.
Cook about 3 minutes until thick.
Pour sauce over steaks.

CHEESE, PARMESAN, GRATED	**1/2 POUND**	**2 CUPS**

Sprinkle with cheese, cover.
Bake in oven 1 to 1 1/2 hours.

NO. A–96 VEAL FRICASSEE

100 servings
3/4 cup each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (350° F.)

VEAL SIDES	**45 POUNDS**	
OR		
VEAL, BONELESS, DICED	**31 POUNDS**	

Cut and dice in 2-inch pieces.

SHORTENING, MELTED	**2 1/2 POUNDS**	**1 1/4 QUARTS**

Brown veal in shortening in roasting pans on top of range.

STOCK OR WATER		**2 1/2 GALLONS**
SALT	**1/2 POUND**	**3/4 CUP**
PEPPER, BLACK	**1/2 OUNCE**	**2 TABLESPOONS**

Add stock or water, salt, and pepper to veal.
Cover and bake in oven 3 hours or until tender.

ONIONS, DRY, CHOPPED	**5 POUNDS**	**3 3/4 QUARTS**
CELERY, CHOPPED	**3 POUNDS**	**2 1/4 QUARTS**

CARROTS, DICED (½-INCH CUBES)	**3 POUNDS**	**2¼ QUARTS**

Add carrots about 1 hour before veal is done.
Add celery and onions about ½ hour before veal is done.

FLOUR, WHEAT, HARD	**2 POUNDS**	**1¾ QUARTS**
SHORTENING	**1 POUND**	**2 CUPS**

Melt shortening and add flour.
Stir until smooth and cook until a golden brown.
Add to the veal mixture during the last 10 minutes of cooking.

NO. A–97 VEAL STEW

100 servings
1¼ cups each
Preparation and cooking time: about 4½ hours

VEAL SIDES	**45 POUNDS**	
OR		
VEAL, BONELESS	**31 POUNDS**	

Cut and dice in 1½-inch pieces.

WATER, BOILING		**1½ GALLONS**
SALT	**10 OUNCES**	**1 CUP**
PAPRIKA	**1 OUNCE**	**4 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
ONIONS, DRY, SLICED	**4 POUNDS**	**4 QUARTS**

Cover veal with boiling water.
Add seasoning and onions; cover and simmer 2 to 2½ hours or until veal is tender.

POTATOES, LARGE CUBES	**10 POUNDS**	**7 QUARTS**
CELERY, SLICED RINGS	**5 POUNDS**	**5 QUARTS**
TOMATOES, CANNED	**6½ POUNDS**	**3 QUARTS (1 NO. 10 CAN)**

Add potatoes, celery, and tomatoes to veal.
Cover and simmer until tender.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste with flour and water.
Add slowly to stew, stirring constantly but gently.
Continue cooking until stew is thickened (5 to 10 minutes).

NO. A–98 VEALBURGERS

100 servings
2 each
Preparation and cooking time: about 2½ hours

BREAD, DRY BROKEN	**2 POUNDS**	**5 QUARTS**

Moisten bread.

VEAL SIDES	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

VEAL, BONELESS, GROUND (FINE)	**31 POUNDS**	
ONIONS, DRY, CHOPPED (FINE)	**3 POUNDS**	**2¼ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
EGGS, WHOLE	**1 POUND**	**2 CUPS (10 EGGS)**

Combine veal, onions, salt, pepper, eggs, and bread.
Mix together lightly but thoroughly.
Shape into patties ½ inch thick, weighing 3 ounces each.
Grill on greased moderate griddle 10 minutes or until brown.
Turn and continue grilling for about 10 minutes.

NO. A-99 VEAL LOAF

100 servings
1 slice each
Preparation and cooking time: about 2¾ hours
Oven temperature: slow (325° F.)

VEAL SIDES	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

VEAL, BONELESS, GROUND (FINE)	**31 POUNDS**	
BREAD CRUMBS, SOFT	**5 POUNDS**	**6¼ QUARTS**
ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
CELERY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
MILK, EVAPORATED		**1½ QUARTS**
(WATER FOR MILK)		**1½ QUARTS**
SALT	**10 OUNCES**	**1 CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Mix above ingredients lightly but thoroughly.
Shape into 8 loaves about 5 pounds each.
Place 4 loaves crosswise in each roasting pan.

SHORTENING, MELTED	**4 OUNCES**	**½ CUP**

Brush top of loaves with shortening.

Bake 1½ to 2 hours (180° F. internal temperature) basting at ½ hour intervals.

Cool slightly. Cut in slices weighing about 6 ounces each.

NO. A-100 BRAISED VEAL PATTIES

100 servings
2 each
Preparation and cooking time: about 2½ hours
Oven temperature: slow (325° F.)

VEAL SIDES	**45 POUNDS**	

Cut in pieces and grind (FINE).

OR

VEAL, BONELESS, GROUND (FINE)	**31 POUNDS**	
BREAD CRUMBS, SOFT	**5 POUNDS**	**6¼ QUARTS**
ONIONS, DRY, CHOPPED (FINE)	**5 POUNDS**	**3¾ QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**1 OUNCE**	**4 TABLESPOONS**
WORCESTERSHIRE SAUCE	**4 OUNCES**	**½ CUP**
STOCK OR WATER		**3 QUARTS**

Mix above ingredients together.

Shape into patties 1 inch thick, weighing 3½ to 4 ounces each.

SHORTENING, MELTED	**2 POUNDS**	**1 QUART**

Brown patties on both sides in shortening in roasting pan on top of range, or on greased moderate griddle.

When browned, place in roasting pans.

WATER

Add water to cover bottom of pans.

Cover and bake in oven 1 hour.

CHAPTER 4
POULTRY RECIPES

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15. Cooking Methods

Poultry is an excellent source of protein, essential minerals, and vitamins. The recipes in this section include two types of poultry, chicken and turkey. The five basic methods of cooking poultry are listed below. There are many variations of these methods, but the choice of cooking method depends upon the tenderness and size of the bird. Low to moderate temperatures, regardless of the cooking method, and proper timing are the general rules to follow in cooking poultry. Low temperature cooking helps to retain the juices in the meat, reduces shrinkage, cooks the chicken or turkey uniformly, and insures a more attractive product. Poultry is at its best in appearance, flavor, and texture when it is cooked well-done.

a. Dry Heat Methods. These are used for young tender chicken or turkey and include broiling, frying, and roasting.

b. Moist Heat Methods. These are used for mature less tender chicken or turkey and include braising and stewing or poaching.

16. Recipe Titles

Poultry recipe titles and page numbers are as follows:

	Title	Page
A–101.	Baked Chicken or Turkey and Noodles	92
A–102.	Baked Chicken or Turkey with Rice	93
A–103.	Barbecued Chicken	94
A–104.	Chicken Fricassee	95
A–105.	Chicken or Turkey Ala King	96
A–106.	Chicken or Turkey Pot Pie	97
A–107.	Chicken or Turkey Salad	98
A–108.	Country Style Chicken (Southern Fried)	99
A–109.	Creamed Chicken or Turkey	100
A–110.	Fried Chicken	101
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A–112.	Oven Fried Chicken	103
A–113.	Roast Chicken	103
A–114.	Scalloped Chicken or Turkey	104
A–115.	Stewed Chicken or Turkey	105
A–116.	Roast Turkey	106

NO. A–101 BAKED CHICKEN OR TURKEY AND NOODLES

100 servings
1 cup each
Preparation and cooking time: about 7 hours
Oven temperature: moderate (350° F.)

Table VII. Roasting Chilled Poultry

Kind of poultry	Ready to cook weight (pounds)	Mins. per pound and oven temperature (degrees F.)	Approximate total roasting time (hours)	Internal temperature meat thermometer (degrees)
CHICKEN	3½ to 4½	42—325° F.	2½ to 3	190° to 195°
TURKEY (whole birds)	8 to 10	22—325° F.	3 to 3½	190° to 195°
	12 to 14	17—325° F.	3½ to 4	
	16 to 18	15—325° F.	4 to 4½	
	18 to 20	14—325° F.	4 to 4½	
	20 to 24	13—325° F.	4½ to 5	

Note. Differences between individual birds may necessitate some adjustment of the time given.

CHICKEN, FOWL, RTC	**45 POUNDS**	
(COOKED AND BONED)	**11 TO 13 POUNDS**	
OR		
TURKEY, RTC	**45 POUNDS**	
(COOKED AND BONED)	**15 TO 17 POUNDS**	

Stew chicken or turkey until tender. (See recipe No. A–115 for stewing.)

Strain and reserve stock.

Remove meat from bones and cut in 1- to 2-inch pieces.

NOODLES:

NOODLES	**4 POUNDS**	
SALT	**2 OUNCES**	**3 TABLESPOONS**
WATER, BOILING		**2 GALLONS**

Add noodles slowly to boiling salted water. Boil 15 to 20 minutes or until tender.

Drain well.

SAUCE:

CHICKEN OR TURKEY FAT OR MELTED BUTTER	**1½ POUNDS**	**¾ QUART**
FLOUR, WHEAT, HARD	**1¾ POUNDS**	**1½ QUARTS**

Mix fat or butter and flour together. Stir until smooth.

STOCK, HOT		**2 GALLONS**

Add stock slowly, stirring constantly.

Heat to boiling point; boil 2 minutes, stirring to prevent sticking.

MILK, EVAPORATED		**2 QUARTS**
(WATER FOR MILK)		**2 QUARTS**
SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add milk, salt, and pepper. Mix well.

Add half sauce to chicken or turkey and remainder to noodles.

Spread layer of noodles on bottom of greased roasting pans; add layer of creamed chicken or turkey.

BREAD CRUMBS, DRY, GROUND	**2 POUNDS**	**2 QUARTS**

BUTTER, MELTED	**1 POUND**	**2 CUPS**
CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED	**1 POUND**	**¾ QUART**

Mix crumbs, butter, and cheese.
Sprinkle over chicken or turkey and noodles.
Bake in oven 30 minutes or until brown.

NO. A–102 BAKED CHICKEN OR TURKEY WITH RICE

100 servings
1¼ cups each
Preparation and cooking time: 5½ to 6 hours
Oven temperature: moderate (350° F.)

CHICKEN, FOWL, RTC	**45 POUNDS**
(COOKED AND BONED)	**11 TO 13 POUNDS**
OR	
TURKEY, RTC	**45 POUNDS**
(COOKED AND BONED)	**15 TO 17 POUNDS**

Stew chicken or turkey until tender. (See recipe No. A–115 for stewing.)
Strain and reserve stock.
Remove meat from bones and cut in 1- to 2-inch pieces.

RICE	**6 POUNDS**	**3 QUARTS**
SALT	**6 OUNCES**	**9 TABLESPOONS**
WATER		**1½ GALLONS**

Add rice and salt to water; bring to a vigorous boil.
Reduce heat as low as possible and cover.
Simmer for 15 to 20 minutes or until the water is absorbed.
Keep covered until ready to use.

SAUCE:

CHICKEN OR TURKEY FAT OR MELTED BUTTER	**½ POUND**	**1 CUP**
FLOUR, WHEAT, HARD	**9 OUNCES**	**2 CUPS**

Mix fat or butter and flour together; stir until smooth.

STOCK, HOT		**2 GALLONS**

Add stock slowly, stirring constantly.

Heat to boiling point; boil 2 minutes, stirring to prevent sticking.

PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**

Combine meat, rice, sauce, and peppers.

SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Add seasoning.
Place in roasting pans.

BREAD CRUMBS, DRY, GROUND	**1 POUND**	**1 QUART**
BUTTER, MELTED	**½ POUND**	**1 CUP**

Mix crumbs and butter.
Sprinkle over top of mixture.
Bake in oven 1 hour or until brown.

NO. A–103 BARBECUED CHICKEN

100 servings
¼ chicken } each
¼ cup sauce } each
Preparation and cooking time: about 3½ hours
Oven temperature: slow (325° F.)

SAUCE:

TOMATO PASTE	**3½ POUNDS**	**1½ QUARTS (½ NO. 10 CAN)**
WATER		**2 QUARTS**
VINEGAR		**1 QUART**
SUGAR, GRANULATED	**1½ POUNDS**	**3½ CUPS**
SALT	**5 OUNCES**	**½ CUP**
MUSTARD, PREPARED		**1½ CUPS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
PEPPER, CAYENNE		**1 TEASPOON**
ONIONS, DRY, GROUND	**1 POUND**	**2 CUPS**
CELERY, GROUND	**1 POUND**	**2 CUPS**
CLOVES, GROUND	**¼ OUNCE**	**1 TABLESPOON**
ALLSPICE, GROUND	**¼ OUNCE**	**1 TABLESPOON**
CHILI POWDER	**½ OUNCE**	**2 TABLESPOONS**

Mix above ingredients together.
Simmer on top of range 30 to 40 minutes or until vegetables are cooked and the sauce is blended.

CHICKEN:

CHICKEN, FRYERS, RTC	**65 POUNDS**	

Clean; wash inside and out under running water.
Cut in quarters.

SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Sprinkle with salt and pepper.

SHORTENING, MELTED, HOT	**2 POUNDS**	**1 QUART**

Brown the chicken in shortening in roasting pan on top of range.
When brown, place in another pan.
Mix sauce and drippings.
Pour sauce over the chicken and baste occasionally.
Bake in oven 1½ hours.

NO. A–104 CHICKEN FRICASSEE

100 servings
2 pieces chicken } each
½ cup gravy }
Preparation and cooking time: about 4 hours

CHICKEN, RTC	**65 POUNDS**	

Clean; wash inside and out under running water.
Cut in serving size pieces.

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**

Roll chicken in mixture of flour, salt, and pepper.

SHORTENING, MELTED	**4 POUNDS**	**2 QUARTS**

Brown chicken in batches in shortening in roasting pan on top of range.
When brown, place in stock pot.

STOCK OR WATER, HOT		**3 GALLONS**

Pour over browned chicken. Cover.
Heat to boiling point; reduce heat and simmer 45 minutes for fryers or 2 hours for fowl.
Remove chicken from stock and place in serving pans.

FLOUR, WHEAT, HARD	**1¾ POUNDS**	**1½ QUARTS**

Mix flour in a small amount of water to a smooth paste.
Add slowly to stock, stirring constantly.

Boil about 2 minutes until thickened, stirring to prevent sticking.

MILK, EVAPORATED		**2 CUPS**
(WATER FOR MILK)		**2 CUPS**
SALT	**2 OUNCES**	**3 TABLESPOONS**

Add milk and salt; bring to a boil.
Pour immediately over chicken.
Serve over rice. (See recipe No. A–55 for rice.)

NO. A–105 CHICKEN OR TURKEY ALA KING

100 servings

1 cup each

Preparation and cooking time: about 5 hours

CHICKEN, FOWL, RTC	**45 POUNDS**
(COOKED AND BONED)	**11 TO 13 POUNDS**
OR	
TURKEY, RTC	**45 POUNDS**
(COOKED AND BONED)	**15 TO 17 POUNDS**

Stew chicken or turkey until tender. (See recipe No. A–115 for stewing.)

Strain and reserve stock.

Remove meat from bones and cut in 1-inch pieces.

ONIONS, DRY, CHOPPED	**1 POUND**	**¾ QUART**
CELERY, CHOPPED	**5 POUNDS**	**3¾ QUARTS**
CHICKEN OR TURKEY STOCK		**1 QUART**

Cook onions and celery in stock until tender.

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
STOCK, HOT		**2 GALLONS**

Stir in flour; mix thoroughly. Add stock slowly, stirring constantly.

Heat to boiling point; boil 2 minutes, stirring to prevent sticking.

MILK, EVAPORATED (HOT)		**1 GALLON**
(WATER FOR MILK) (HOT)		**1 GALLON**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Add milk and seasoning; mix well.

PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
PIMIENTOS, CHOPPED (FINE)	**14 OUNCES**	**1¾ CUPS (2 7-OUNCE CANS)**

Add peppers, pimientos, and chicken or turkey.

Heat slowly; stir to prevent sticking.

EGG YOLKS, BEATEN (OPTIONAL)	**¾ POUND**	**1½ CUPS (18 EGG YOLKS)**

Mix yolks with a little of the hot sauce and add to creamed mixture, stirring vigorously.

Serve hot on toast.

NO. A-106 CHICKEN OR TURKEY POT PIE

100 servings

1 cup each

Preparation and cooking time: about 7 hours

Oven temperature: hot (425° F.)

CHICKEN, FOWL, RTC	**45 POUNDS**
(COOKED AND BONED)	**11 TO 13 POUNDS**
OR	
TURKEY, RTC	**45 POUNDS**
(COOKED AND BONED)	**15 TO 17 POUNDS**

Stew chicken or turkey until tender. (See recipe No. A-115 for stewing.)

Strain and reserve stock.

Remove meat from bones and cut in 1-inch pieces.

POTATOES, DICED	**4 POUNDS**	**3 QUARTS**
CARROTS, DICED	**4 POUNDS**	**3 QUARTS**

Cook in boiling salted water until tender. Drain.

SAUCE:

CHICKEN OR TURKEY FAT OR MELTED BUTTER	**2 POUNDS**	**1 QUART**

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**

Mix fat or butter and flour together, stir until smooth.

STOCK, HOT		**3 GALLONS**

Add stock slowly, stirring constantly.
Heat to boiling point; boil 2 minutes, stirring to prevent sticking.

SALT	**6 OUNCES**	**9 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
CELERY SALT	**¼ OUNCE**	**1 TABLESPOON**

Add seasoning.

PEAS, CANNED	**6½ POUNDS**	**3 QUARTS (1 NO. 10 CAN)**

Drain peas, add chicken and vegetables to sauce.
Place in 2 roasting pans (smooth over top).

THIN BATTER TOPPING:

EGGS, WHOLE, BEATEN (SLIGHTLY)	**2 POUNDS**	**1 QUART (20 EGGS)**
MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**
SUGAR, GRANULATED		**1 TABLESPOON**

Combine eggs, milk, and sugar.

FLOUR, WHEAT, SOFT	**2 POUNDS**	**1¾ QUARTS**
BAKING POWDER	**2 OUNCES**	**4½ TABLESPOONS**
SALT	**1⅓ OUNCES**	**2 TABLESPOONS**

Sift the flour, baking powder and salt together; combine with liquid mixture.

SHORTENING, MELTED	**½ POUND**	**1 CUP**

Add shortening. Mix well.
Pour this batter over top of chicken mixture.
(This batter will be very thin. Do not add additional flour.)
Bake 20 to 30 minutes or until crust is golden brown.
Cut in squares.

NO. A–107 CHICKEN OR TURKEY SALAD

100 servings
1 cup each
Preparation and cooking time: about 7 hours

CHICKEN, FOWL, RTC	**45 POUNDS**	
(COOKED AND BONED)	**11 TO 13 POUNDS**	
OR		
TURKEY, RTC	**45 POUNDS**	
(COOKED AND BONED)	**15 TO 17 POUNDS**	

Stew chicken or turkey until tender. (See recipe No. A–115 for stewing.)

Strain and reserve stock.

Remove meat from bones and cut in ½- to 1-inch pieces. Cool.

CELERY, DICED (¼-INCH PIECES)	**12 POUNDS**	**3 GALLONS**
PEPPERS, SWEET, FRESH, CHOPPED	**1½ POUNDS**	**1¼ QUARTS**

Mix meat with celery and peppers.

LEMON JUICE		**1 CUP**
MAYONNAISE OR SALAD DRESSING		**1½ QUARTS**
SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add above ingredients and mix lightly but thoroughly.

LETTUCE	**6 TO 8 POUNDS**	**6 TO 8 HEADS**

Arrange in individual lettuce cups or in a salad bowl lined with lettuce and sprinkle with paprika.

NO. A–108 COUNTRY STYLE CHICKEN (SOUTHERN FRIED)

100 servings
¼ chicken } each
⅓ cup gravy }
Preparation and cooking time: about 3 hours

CHICKEN, FRYERS, RTC	**65 POUNDS**	

Clean; wash inside and out under running water.

Cut in quarters.

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**

Roll chicken in mixture of flour, salt, and pepper.

SHORTENING, MELTED, HOT	**10 POUNDS**	

Brown chicken in batches in shortening (1 to 2 inches) in roasting pan on top of range (turn as necessary to cook evenly).

When brown, stack in another pan.

WATER, HOT		**1 QUART (PER PAN)**

Add water, cover, and reduce heat; continue to cook slowly for 40 minutes or until well-done. Remove from drippings.

If crisp skin is desired, remove cover for the last 10 minutes of cooking.

GRAVY:

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
WATER, COLD		**2 QUARTS**

Make a thin paste of flour and water. Add to drippings and cook until thickened.

Remove from heat.

MILK, EVAPORATED, (HOT)		**2 QUARTS**
(WATER FOR MILK) (HOT)		**2 QUARTS**

Add milk, stirring constantly until smooth. Heat.

Serve gravy over chicken.

NO. A–109 CREAMED CHICKEN OR TURKEY

100 servings

1 cup each

Preparation and cooking time: about 5 hours

CHICKEN, FOWL, RTC	**45 POUNDS**	
(COOKED OR BONED)	**11 TO 13 POUNDS**	
OR		
TURKEY, RTC	**45 POUNDS**	
(COOKED AND BONED)	**15 TO 17 POUNDS**	

Stew chicken or turkey until tender. (See recipe No. A–115 for stewing.)

Strain and reserve stock.

Remove meat from bones and cut in 1-inch pieces.

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

CELERY, CHOPPED, (FINE)	**5 POUNDS**	**3¾ QUARTS**
CHICKEN OR TURKEY STOCK		**1 QUART**

Cook onions and celery in stock until tender.

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
STOCK, HOT		**2 GALLONS**

Stir in flour, mix thoroughly.
Add stock slowly, stirring constantly.
Heat to boiling point; boil 2 minutes, stirring to prevent sticking.

MILK, EVAPORATED, (HOT)		**1 GALLON**
(WATER FOR MILK), (HOT)		**1 GALLON**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Add milk, seasoning, and chicken or turkey. Mix well.
Heat slowly; stir to prevent sticking.

TOAST		**100 SLICES**

Serve over toast.

NO. A–110 FRIED CHICKEN

100 servings
¼ chicken each
Preparation and cooking time: about 4½ hours

CHICKEN, FRYERS, RTC	**65 POUNDS**	

Clean, wash inside and out under running water.
Cut in quarters.

WATER, COLD		**TO COVER**
SALT	**10 OUNCES**	**1 CUP**
CELERY SALT	**4 OUNCES**	**½ CUP**
CLOVES WHOLE	**1 OUNCE**	**5 TABLESPOONS**
GARLIC, CLOVES	**1 OUNCE**	**6 CLOVES**

Place chicken in stock pot. Cover with water.
Add salt, celery salt, cloves, and garlic.
Cover and cook until tender, about 45 minutes.
Drain, reserve broth for gravy.

FLOUR, WHEAT, HARD	**4½ POUNDS**	**4 QUARTS**

SALT	**1⅓ OUNCES**	**2 TABLESPOONS**
PEPPER, BLACK		**½ TEASPOON**
PAPRIKA	**2 OUNCES**	**8 TABLESPOONS**

Sift flour, salt, pepper and paprika together.

EGGS, WHOLE, BEATEN	**½ POUND**	**1 CUP (5 EGGS)**
MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**

Add eggs to milk and mix.
Dip the drained chicken in the flour, then in the milk mixture and again in the flour, patting the flour on the chicken.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (350° F.) for 5 minutes or until golden brown.
Drain.
Serve with gravy.

NO. A–111 FRIED TURKEY

100 servings
1 piece each
Preparation and cooking time: about 4 hours

TURKEY, RTC	**65 POUNDS**	

Clean; wash inside and out under running water.
Cut in serving size pieces.

FLOUR, WHEAT, HARD	**3½ POUNDS**	**3 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**
PAPRIKA	**1 OUNCE**	**4 TABLESPOONS**

Roll turkey in mixture of flour, salt, pepper, and paprika.

MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**
EGGS, WHOLE, BEATEN (SLIGHTLY)	**2 POUNDS**	**1 QUART (20 EGGS)**

Combine milk and eggs, mix well.
Dip turkey in mixture.

BREAD CRUMBS, DRY, GROUND	**5 POUNDS**	**5 QUARTS**

Roll in crumbs.

SHORTENING	**5 POUNDS**	**2½ QUARTS**

Heat ½ inch of shortening in roasting pan or frying pan until drop of water sizzles.

Start browning meaty pieces first, slipping less meaty pieces in between as turkey browns. Turn to brown and cook evenly.

Avoid piercing coating which causes spattering and loss of juice.

When turkey is lightly browned (about 20 minutes), remove fat and cover bottom of pan with water.

Cover.

Simmer 1 hour or until tender.

NO. A–112 OVEN FRIED CHICKEN

100 servings
¼ chicken each
Preparation and cooking time: about 3½ hours
Oven temperature: moderate (350° F.)

CHICKEN, FRYERS, RTC	**65 POUNDS**	

Clean; wash inside and out under running water.

Cut in quarters.

FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**¾ OUNCE**	**3 TABLESPOONS**

Roll chicken in mixture of flour, salt, and pepper.

MILK, EVAPORATED		**¾ QUART**
(WATER FOR MILK)		**¾ QUART**
EGGS, WHOLE, BEATEN (SLIGHTLY)	**2 POUNDS**	**1 QUART (20 EGGS)**

Combine milk and eggs, mix well.

Dip chicken in mixture.

BREAD CRUMBS, DRY, GROUND	**5 POUNDS**	**5 QUARTS**

Roll in crumbs.

Place on well-greased sheet pans.

SHORTENING, MELTED	**2 POUNDS**	**1 QUART**
WATER, BOILING		**1 QUART**

Pour 2 cups of shortening over chicken, mix remaining shortening and 1 quart of water (use for basting).

Bake in oven 1 to 2 hours or until tender.

Baste occasionally.

NO. A–113 ROAST CHICKEN

100 servings
2 to 3 slices each

Preparation and cooking time: about 5 hours
Oven temperature: slow (325° F.)

CHICKENS, ROASTERS, RTC	**65 POUNDS**	
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**1 OUNCE**	**4 TABLESPOONS**

Clean; wash inside and out under running water; dry thoroughly.
Rub cavity with salt and pepper.
Place birds in roasting pans without crowding.

BUTTER	**1 POUND**	**2 CUPS**

Rub skin thoroughly with butter or cover with fat-moistened thin cloth or brown paper.
Bake uncovered 2½ hours until meat thermometer in thigh registers 190° F.
Do not add water.
Turn birds after 1½ hours.
Baste with drippings at regular intervals.
Let stand about 30 minutes before carving in thin slices weighing about 1 ounce each.

NO. A–114 SCALLOPED CHICKEN OR TURKEY

100 servings
1 cup each
Preparation and cooking time: about 6 hours
Oven temperature: moderate (350° F.)

CHICKEN, FOWL, RTC	**45 POUNDS**
(COOKED AND BONED)	**11 TO 13 POUNDS**
OR	
TURKEY, RTC	**45 POUNDS**
(COOKED AND BONED)	**15 TO 17 POUNDS**

Stew chicken or turkey until tender. (See recipe No. A–115 for stewing.)
Strain and reserve stock.
Remove meat from bones and cut in 1- to 2-inch pieces.

GRAVY:

CHICKEN OR TURKEY FAT OR MELTED BUTTER	**3 POUNDS**	**1½ QUARTS**

FLOUR, WHEAT, HARD	**3⅜ POUNDS**	**3 QUARTS**
SALT	**4 OUNCES**	**6 TABLESPOONS**

Mix fat or butter, flour, and salt; stir until smooth.

STOCK, HOT		**3 GALLONS**

Add stock slowly, stirring constantly.
Heat to boiling point; boil 2 minutes, stirring to prevent sticking.
Add salt if needed.

DRESSING:

BUTTER	**4 OUNCES**	**½ CUP**
ONIONS, DRY, CHOPPED (FINE)	**⅓ POUND**	**1 CUP**

Cook onions in butter until light yellow.

BREAD, SOFT, BROKEN	**5 POUNDS**	**12½ QUARTS**
CHICKEN OR TURKEY FAT OR BUTTER	**1½ POUNDS**	**¾ QUART**
SAGE OR POULTRY SEASONING		**2 TABLESPOONS**
SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK		**½ TEASPOON**
STOCK, HOT (TO MOISTEN)		**1 QUART**

Mix ingredients of the dressing thoroughly and moisten with stock.
Arrange in greased roasting pans in layers as follows: dressing, gravy, chicken, gravy, and dressing.
Bake in oven 30 to 40 minutes.

NO. A–115 STEWED CHICKEN OR TURKEY

100 servings
1 piece of chicken or turkey each
Preparation and cooking time: about 4 hours for chicken, 6 hours for turkey

CHICKEN, FOWL, RTC	**45 POUNDS**
(COOKED AND BONED)	**11 TO 13 POUNDS**
OR	
TURKEY, RTC	**45 POUNDS**
(COOKED AND BONED)	**15 TO 17 POUNDS**

Clean; wash inside and out under running water.
Cut in serving size pieces.
Place in stock pot. Cover.

WATER, HOT		**7 GALLONS**
SALT	**10 OUNCES**	**1 CUP**
CELERY, LEAVES, STALKS	**4 POUNDS**	
ONIONS, WHOLE OR QUARTERED	**8 POUNDS**	

Cut celery stalks in large pieces.
Add water, salt, and vegetables to chicken or turkey and cover tightly.
Bring to a rapid boil, reduce heat to simmering.
Cook gently until the thickest pieces are fork tender (chicken 2 to 3 hours; turkey 4 to 5 hours).
Remove from stock; cool meat and stock promptly.
Cover and refrigerate unless it is to be used immediately.

NO. A–116 ROAST TURKEY

100 servings
2 to 3 slices each
Preparation and cooking time: about 7 hours
Oven temperature: slow (325° F.)

TURKEY, RTC	**65 POUNDS**	
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**1 OUNCE**	**4 TABLESPOONS**

Clean; wash inside and out under running water; dry thoroughly.
Rub cavity with salt and pepper.
Place birds in roasting pans without crowding.

BUTTER	**1 POUND**	**2 CUPS**

Rub skin thoroughly with butter or cover with fat-moistened thin cloth or brown paper.
Bake uncovered 4 hours until meat thermometer in thigh registers 190° F.
Do not add water.
Turn birds after 3 hours.
Baste with drippings at regular intervals.
Let stand about 30 minutes before carving in thin slices weighing about 1 ounce each.

CHAPTER 5

FISH RECIPES

17. Cooking Methods

Fish products are rich in nutritive value. They are excellent sources of proteins and many contain essential minerals, vitamins, and fat. The fundamental rules for cooking most fish are few and easy to follow. The basic methods for all fish cookery are frying, broiling, and baking if allowances are made for the fat content. For example, lean fish may be broiled or baked if basted frequently with melted fat to avoid dryness. Fat fish such as salmon or shad are more desirable for baking because their fat content will keep them from becoming dry. Just enough cooking to enable the flesh to be flaked easily from the bones will leave the fish moist and tender and bring out its delicate flavor. Overcooking should be avoided.

18. Recipe Titles

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NO. B–1 DEVILED CLAMS

100 servings
½ cup each
Preparation and cooking time: about 2 hours
Oven temperature: hot (400° F.)

CLAMS, SHUCKED, FROZEN	**16 POUNDS**	**2 GALLONS**
OR		
CLAMS, SHUCKED, CANNED	**16 POUNDS**	**2 GALLONS (37 7-OUNCE CANS)**
OR		
CLAMS, UNSHUCKED, CHERRYSTONE	**160 POUNDS**	**2 BUSHELS**

Thaw, drain, and chop. (Shuck, wash, and chop fresh clams.)

GARLIC, CHOPPED (FINE)	**1 OUNCE**	**8 CLOVES**
ONIONS, DRY, CHOPPED (FINE)	**⅔ POUND**	**2 CUPS**
CELERY, CHOPPED (FINE)	**4 POUNDS**	**3 QUARTS**
BUTTER	**2 POUNDS**	**1 QUART**

Cook garlic, onions, and celery in butter until light yellow.

FLOUR, WHEAT, HARD	**4½ OUNCES**	**1 CUP**
SALT	**2 OUNCES**	**3 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
THYME, GROUND	**¼ OUNCE**	**1 TABLESPOON**

Blend in flour and seasoning.
Add clams and cook until thick, stirring constantly.

EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**
TABASCO SAUCE		**½ TEASPOON**
CHILI SAUCE		**1 CUP**

Stir tabasco sauce into eggs. Add chili sauce, stirring constantly, to clam mixture. Remove from heat.

CRACKER CRUMBS	**1¼ POUNDS**	**2 QUARTS**
PARSLEY, FRESH, CHOPPED (FINE)	**4 OUNCES**	**2 CUPS**

Add crumbs and parsley to mixture.
Put in well-greased sheet pans.

BREAD CRUMBS, DRY GROUND	**2 POUNDS**	**2 QUARTS**

BUTTER, MELTED . . . . . 1 POUND . . . . . 2 CUPS

Mix crumbs and butter; sprinkle over top of clam mixture.

Bake 10 minutes or until brown.

NO. B–2 STEAMED CLAMS

100 servings
8 to 10 each
Preparation and cooking time: about 3 hours

CLAMS, UNSHUCKED . . . . 200 POUNDS . . 2½ BUSHELS

Place clams in dishpans or similar pans. Cover well with cold water.

CORNMEAL . . . . 2 POUNDS . . . . 1½ QUARTS

Sprinkle cornmeal on top. Leave clams in this bath at least 3 hours, preferably 12 hours or overnight.

Use only tightly closed clams.

Discard those with broken or open shells.

Scrub clams thoroughly with a brush and wash free of sand in several waters.

Place in steamer or wire basket.

WATER, BOILING . . . . 2 QUARTS

Add water to stock pot. Place basket over water. Steam 10 to 15 minutes until clams open. Overcooking makes them tough.

BUTTER, MELTED . . . . . 3 POUNDS . . . . 1½ QUARTS

Serve clams hot in shell with butter in portion cups.

NO. B–3 COD CAKES

100 servings
2 each
Preparation and cooking time: about 3 hours

COD, SALT, DRIED . . . . . . 15 POUNDS

Soak cod overnight, wash, and drain.

Cover with fresh water and bring to a boil.

Simmer for 10 minutes or until tender.

Drain and flake.

POTATOES, MASHED . . . . 20 POUNDS . . . 2½ GALLONS
EGGS, WHOLE, BEATEN . 2 POUNDS . . . . 1 QUART (20 EGGS)
PEPPER, BLACK . . . . ⅛ OUNCE . . . . ½ TABLESPOON
SALT . . . . TO TASTE

Combine cod with above ingredients; mix thoroughly.

Shape into cakes ½-inch thick weighing about 3 ounces each (use a No. 12 scoop to measure portions (⅓ cup)). Chill.

MILK, EVAPORATED		**1½ CUPS**
(WATER FOR MILK)		**1½ CUPS**
EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**

Combine milk and eggs.
Dip cakes in mixture.

BREAD CRUMBS, DRY, GROUND	**3 POUNDS**	**3 QUARTS**

Roll cakes in crumbs.
Refrigerate cakes until actual frying time.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (375° F.) for 2 to 3 minutes or until brown.
Drain.
Serve with chili sauce or horseradish sauce.

NO. B-4 CRAB CAKES

100 servings
2 each
Preparation and cooking time: about 4 hours

CRAB MEAT, REGULAR	**15 POUNDS**	

Remove any shell or cartilage from the crab meat.

POTATOES, MASHED	**15 POUNDS**	**2 GALLONS**
EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**
SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**⅛ OUNCE**	**½ TABLESPOON**

Combine crab meat with above ingredients; mix thoroughly.
Shape into cakes ½- to ¾-inch thick weighing about 4 ounces each.
Use a No. 16 scoop to measure portions. (¼ cup.) Chill.

MILK, EVAPORATED		**1½ CUPS**
(WATER FOR MILK)		**1½ CUPS**
EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**

Combine milk and eggs.
Dip cakes in mixture.

BREAD CRUMBS, DRY, GROUND	**3 POUNDS**	**3 QUARTS**

Roll cakes in crumbs.
Refrigerate cakes until actual frying time.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (375° F.) for 2 to 3 minutes or until browned. Drain.

Serve with sauce.

NO. B-5 BAKED FISH FILLETS OR STEAKS

100 servings
1 each
Preparation and cooking time: about 2 hours
Oven temperature: moderate (375° F.)

FISH, FILLETS OR STEAKS, FRESH OR FROZEN	**30 POUNDS**

Thaw frozen fish.

Divide fish in 100 portions, using 4½ ounces as an average weight. (Split lengthwise any fillet 1 inch or more thick.)

SAUCE:

BUTTER OR SHORTENING, MELTED	**2 POUNDS**	**1 QUART**
LEMON JUICE		**2 CUPS**
ONIONS, DRY CHOPPED (FINE)	**1 POUND**	**3 CUPS**
PAPRIKA	**1 OUNCE**	**4 TABLESPOONS**
SALT	**3¼ OUNCES**	**5 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Combine butter or shortening, lemon juice, onions, paprika, salt, and pepper.

Place fish in a single layer in well-greased roasting pans.

Pour sauce over fish.

Bake in oven 30 to 40 minutes depending on the thickness and type of the fish.

PARSLEY, FRESH, CHOPPED (FINE)	**1 OUNCE**	**½ CUP**

Sprinkle parsley over fish.

Serve with lemon wedge.

NO. B-6 BAKED FISH (WHOLE)

100 servings
1 slice each
Preparation and cooking time: about 2 to 3 hours
Oven temperature: moderate (375° F.)

FISH, DRESSED (3 TO 4 POUNDS EACH)	**45 POUNDS**	

Wash fish and drain thoroughly.

SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Rub fish inside and out with salt and pepper.
Place fish in well-greased roasting pans.

BUTTER, MELTED	**1 POUND**	**2 CUPS**
BACON, SLAB, RIND-OFF, RAW, SLICED	**1 POUND**	**18 TO 20 SLICES**

Brush fish with butter.
Place strips of bacon over fish.
Bake in oven 1 hour or until fish flakes easily when tested with a fork.
If fish seems dry while baking, baste occasionally with butter.
Serve with lemon wedge or sauce.

NO. B–7 BREADED BAKED FISH FILLETS

100 servings
1 each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (375° F.)

FISH FILLETS, FRESH OR FROZEN	**30 POUNDS**	

Thaw frozen fillets.
Divide fillets in 100 portions, using 4½ ounces as an average weight.
(Split lengthwise any fillet 1 inch or more thick.)

SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**
LEMON JUICE		**¾ CUP**
EGGS, WHOLE	**2½ POUNDS**	**1¼ QUARTS (25 EGGS)**

Add salt, pepper, and lemon juice to eggs; beat well.
Dip fillets in mixture.

BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**

Roll fish in crumbs.
Place fillets in a single layer in well-greased roasting pans.

BACON, SLAB, RIND-OFF, RAW, SLICED	**1¾ POUNDS**	**32–35 SLICES**

Place ⅓ strip of bacon on top of each fillet.
Bake 30 to 40 minutes depending on the thicknes of the fish.

NO. B-8 BAKED FISH FILLETS IN TOMATO SAUCE

100 servings
1 each
Preparation and cooking time: about 3½ hours
Oven temperature: moderate (350° F.)

FISH FILLETS, FRESH OR FROZEN	**30 POUNDS**	

Thaw frozen fillets.

Divide fillets in 100 portions, using 4½ ounces as an average weight.

(Split lengthwise any fillet 1 inch or more thick.)

SAUCE:

ONIONS, DRY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**5 OUNCES**	**1 CUP**
SHORTENING, MELTED	**¾ POUND**	**1½ CUPS**

Cook onions and peppers in shortening until tender.

FLOUR, WHEAT, HARD	**9 OUNCES**	**2 CUPS**

Stir into the onion mixture.

TOMATOES, CANNED	**8⅔ POUNDS**	**1 GALLON (1⅓ NO. 10 CANS)**
SALT	**3¼ OUNCES**	**5 TABLESPOONS**
CLOVES, GROUND (OPTIONAL)		**⅛ TEASPOON**
BAY LEAVES, CRUSHED		**⅛ TEASPOON**
SUGAR, GRANULATED (OPTIONAL)	**1½ OUNCES**	**3 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add tomatoes and seasoning and cook until thickened, stirring occasionally.

Place fillets in a single layer in well-greased roasting pans.

Pour sauce over fillets.

Bake in oven 30 to 40 minutes depending on the thickness of the fish.

NO. B–9 DEEP FAT FRIED FISH FILLETS

100 servings
1 each
Preparation and cooking time: about 3 hours

FISH FILLETS, FRESH OR FROZEN	**30 POUNDS**	

Thaw frozen fillets.
Divide fillets in 100 portions, using 4½ ounces as an average weight.
(Split lengthwise any fillet 1 inch or more thick.)

MILK, EVAPORATED		**1½ CUPS**
(WATER FOR MILK)		**1½ CUPS**
EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**
SALT	**3¼ OUNCES**	**5 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Combine milk, eggs, salt, and pepper.
Dip fish in mixture.

BREAD CRUMBS, DRY, GROUND	**2 POUNDS**	**2 QUARTS**
FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**

Roll fish in mixture of crumbs and flour.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (350° F.) for 2 to 4 minutes depending on the thickness and type of the fish.
Drain.
Serve with lemon wedge or sauce.

NO. B–10 FRIED FISH FILLETS OR STEAKS

100 servings
1 each
Preparation and cooking time: 1½ to 2 hours

FISH FILLETS OR STEAKS, FRESH OR FROZEN	**30 POUNDS**	

Thaw frozen fish.
Divide fish in 100 portions, using 4½ ounces as an average weight.
(Split lengthwise any fillet 1 inch or more thick.)

BREAD CRUMBS, DRY, GROUND	**1½ POUNDS**	**1½ QUARTS**

FLOUR, WHEAT, HARD	**1¾ POUNDS**	**1½ QUARTS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**⅜ OUNCE**	**1½ TABLESPOONS**

Roll fish in mixture of crumbs, flour, salt, and pepper.

SHORTENING, MELTED, FOR FRYING

Place fish in roasting pans containing ⅛ inch of shortening which is hot but not smoking.

Use moderate heat.

Brown fish on one side, turn carefully, and brown on the other side.

(Cooking time 6 to 15 minutes, depending on the thickness and type of the fish.)

Drain.

Serve with chopped parsley or lemon wedge.

NO. B-11 PAN FRIED FISH

100 servings
1 each
Preparation and cooking time: 1½ to 2 hours

FISH FILLETS OR STEAKS, FRESH OR FROZEN	**30 POUNDS**

Thaw frozen fish.

Divide fish in 100 portions using 4½ ounces as an average weight.

(Split lengthwise any fillet 1 inch or more thick.)

SALT	**4 OUNCES**	**6 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Sprinkle fish with salt and pepper.

SHORTENING, MELTED, FOR FRYING

Place fish in roasting pans containing ⅛ inch of shortening which is hot but not smoking.

Use moderate heat.

Brown fish on one side, turn carefully, and brown on the other side.

(Cooking time 6 to 15 minutes, depending on the thickness and type of the fish.)

Drain.

Serve with chopped parsley or lemon wedge.

NO. B–12 OVEN FRIED FILLETS

100 servings
1 each
Preparation and cooking time: about 4 hours
Oven temperature: extremely hot (500° F.)

FISH FILLETS, FRESH OR FROZEN	**30 POUNDS**	

Thaw frozen fillets.

Divide fillets in 100 portions using 4½ ounces as an average weight.

(Split lengthwise any fillet 1 inch or more thick.)

MILK, EVAPORATED		**1 QUART**
(WATER FOR MILK)		**1 QUART**
SALT	**5 OUNCES**	**½ CUP**

Mix milk and salt.

Dip fish in milk and salt.

BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**

Roll fish in crumbs.

Place fillets in a single layer in well-greased roasting pans.

BUTTER, MELTED	**2 POUNDS**	**1 QUART**

Pour butter over fish.

Bake 15 to 30 minutes, depending on the thickness and type of the fish.

NO. B–13 SAUTEED FISH

100 servings
1 each
Preparation and cooking time: 1½ to 2 hours

FISH FILLETS OR STEAKS, FRESH OR FROZEN	**30 POUNDS**	

Thaw frozen fish.

Divide fish in 100 portions, using 4½ ounces as an average weight.

(Split lengthwise any fillet 1 inch or more thick.)

CORNMEAL	**2 POUNDS**	**1½ QUARTS**
FLOUR, WHEAT, HARD	**1¾ POUNDS**	**1½ QUARTS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Roll fish in mixture of meal, flour, salt, and pepper.

SHORTENING, MELTED, FOR FRYING

Place fish in roasting pans containing 1/8 inch of shortening which is hot but not smoking.

Use moderate heat.

Brown fish on one side, turn carefully, and brown on the other side.

(Cooking time 6 to 15 minutes, depending on the thickness and type of the fish.)

Drain.

Serve with lemon wedge or sauce.

NO. B-14 FRIED OYSTERS

100 servings
7 to 8 each
Preparation and cooking time: 2 to 3 hours

OYSTERS, SELECTS		**3 GALLONS**

Drain oysters and remove any pieces of shell.

MILK, EVAPORATED		**2 TABLESPOONS**
(WATER FOR MILK)		**2 TABLESPOONS**
EGGS, WHOLE, BEATEN	**½ POUND**	**1 CUP (5 EGGS)**
SALT	**2½ OUNCES**	**4 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Combine above ingredients.

Dip oysters in mixture.

BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**

Roll oysters in crumbs.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (350° F.) for 2 minutes or until golden brown.

Drain.

Serve with sauce or catsup.

NO. B-15 SCALLOPED OYSTERS

100 servings
½ cup each
Preparation and cooking time: about 2½ hours
Oven temperature: moderate (375° F.)

OYSTERS, STANDARD		**3 GALLONS**

Drain oysters, reserve liquor, and remove any pieces of shell.

CRACKER CRUMBS	**6 POUNDS**	**2½ GALLONS**
BUTTER, MELTED	**2 POUNDS**	**1 QUART**
PEPPER, BLACK		**2 TEASPOONS**
PAPRIKA		**2 TEASPOONS**

Combine crumbs, butter, pepper, and paprika.

Grease 2 roasting pans. In each pan arrange alternate layers of approximately 2 quarts crumbs, 2 quarts oysters, 2 quarts crumbs, and 2 quarts oysters.

Reserve 1 quart of crumbs for topping.

WORCESTERSHIRE SAUCE	**1 OUNCE**	**2 TABLESPOONS**
OYSTER LIQUOR		**1 QUART**

Add worcestershire sauce to oyster liquor.

Pour 2 cups of liquor over each pan.

Sprinkle remaining crumbs over top of each pan.

Sprinkle with paprika.

Bake in oven 45 minutes to 1 hour.

NO. B–16 SALMON CAKES

100 servings
2 each
Preparation and cooking time: about 3¾ hours

SALMON, CANNED	**20 POUNDS**	**2½ GALLONS (20 1-POUND CANS)**

Drain salmon, remove skin and bones. Flake.

POTATOES, MASHED	**20 POUNDS**	**2½ GALLONS**
EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**
SALT	**2 OUNCES**	**3 TABLESPOONS**
PEPPER, BLACK	**⅛ OUNCE**	**½ TABLESPOON**

Combine salman with above ingredients; mix thoroughly.

Shape into cakes ½- to ¾-inch thick, weighing about 3 ounces each. (Use a No. 12 scoop to measure portions, ⅓ cup.) Chill.

MILK, EVAPORATED		**1½ CUPS**
(WATER FOR MILK)		**1½ CUPS**
EGGS, WHOLE, BEATEN	**2 POUNDS**	**1 QUART (20 EGGS)**

Combine milk and eggs.

Dip cakes in mixture.

BREAD CRUMBS, DRY, GROUND	**3 POUNDS**	**3 QUARTS**

Roll cakes in crumbs.
Refrigerate cakes until actual frying time.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (375° F.) for 2 to 3 minutes or until brown.
Drain.
Serve with sauce.

NO. B–17 SALMON CROQUETTES

100 servings
2 each
Preparation and cooking time: about 3¾ hours

SALMON, CANNED	**20 POUNDS**	**2½ GALLONS (20 1-POUND CANS)**

Drain salmon, reserve liquor, remove skin and bones.
Flake.

SALT	**2 OUNCES**	**3 TABLESPOONS**
PEPPER, BLACK	**⅛ OUNCE**	**½ TABLESPOON**
PARSLEY, CHOPPED (FINE)	**½ OUNCE**	**¼ CUP**
BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**

Add salt, pepper, parsley, and crumbs to salmon.
Mix thoroughly.

SAUCE:

SHORTENING	**2 POUNDS**	**1 QUART**
ONIONS, DRY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Cook the onions in shortening in roasting pan on top of range until light yellow. Add the flour, blend well.

SALMON LIQUOR AND MILK		**1 GALLON**
EGGS, WHOLE, BEATEN	**2½ POUNDS**	**1¼ QUARTS (25 EGGS)**

Add the salmon liquor and enough milk to make 1 gallon.
Cook until slightly thick; add eggs.

Combine salmon mixture and sauce.
Mix thoroughly and cool.
Shape into croquettes weighing 3 ounces each. (Use a No. 12 scoop to measure portions, ⅓ cup.) Chill.

MILK, EVAPORATED		**1 CUP**
(WATER FOR MILK)		**1 CUP**
EGGS, WHOLE, BEATEN	**1 POUND**	**2 CUPS (10 EGGS)**

Combine milk and eggs.
Dip croquettes in mixture.

BREAD CRUMBS, DRY, GROUND	**3 POUNDS**	**3 QUARTS**

Roll croquettes in crumbs.
Refrigerate croquettes until actual frying time.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (375° F.) for 2 minutes or until brown.
Drain.
Serve with sauce.

NO. B–18 SALMON LOAF

100 servings
1 slice each
Preparation and cooking time: 3 to 4 hours
Oven temperature: moderate (350° F.)

SALMON, CANNED	**20 POUNDS**	**2½ GALLONS (20 1-POUND CANS)**

Drain salmon, reserve liquor, remove skin and bones.
Flake.

CELERY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
ONIONS, DRY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
BUTTER OR SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Cook celery and onions in butter or shortening in roasting pan on top of range until light yellow.

SALMON, LIQUOR		**2 QUARTS**
BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**
SALT		**TO TASTE**
PEPPER, BLACK	**⅛ OUNCE**	**½ TABLESPOON**

LEMON JUICE		**2 CUPS**
EGGS, WHOLE, BEATEN	**2½ POUNDS**	**1¼ QUARTS (25 EGGS)**

Combine salmon with above ingredients; mix lightly but thoroughly.
Shape into 8 loaves about 3½ pounds each.
Place 4 loaves crosswise in each well-greased roasting pan.
Space 1 inch apart.
Bake 45 minutes or until light brown.
Cool slightly.
Cut in slices weighing about 4 ounces each.
Serve with catsup or sauce.

NO. B-19 SCALLOPED SALMON AND PEAS

100 servings
¾ cup each
Preparation and cooking time: about 1½ hours
Oven temperature: moderate (350° F.)

SALMON, CANNED	**20 POUNDS**	**2½ GALLONS (20 1-POUND CANS)**

Drain salmon, remove skin and bones. Flake.

PEAS, GREEN, CANNED	**13 POUNDS**	**1½ GALLONS (2 NO. 10 CANS)**

Drain peas.

WHITE SAUCE:

MILK, EVAPORATED		**1 GALLON**
(WATER FOR MILK)		**1 GALLON**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

BUTTER	**1 POUND**	**2 CUPS**
FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**
SALT	**3 OUNCES**	**4½ TABLESPOONS**

Melt butter, stir in flour and salt.
Mix until smooth.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

PAPRIKA	**¼ OUNCE**	**1 TABLESPOON**

Add onions and paprika.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).
Arrange salmon in 4 well-greased roasting pans, and cover each pan with 1 quart of sauce.
Place peas on top and cover with a second quart of sauce.

BREAD CRUMBS, DRY, GROUND	**2 POUNDS**	**2 QUARTS**
BUTTER, MELTED	**1 POUND**	**2 CUPS**

Mix crumbs and butter; sprinkle over top of salmon mixture.
Bake in oven 30 minutes or until brown.

NO. B-20 DEEP FAT FRIED SCALLOPS

100 servings
6 each
Preparation and cooking time: about 2 hours

SCALLOPS, FRESH OR FROZEN	**32 POUNDS**	**4 GALLONS**

Thaw scallops, separate, and drain. Cut large scallops in half.

EGGS, WHOLE, BEATEN	**1½ POUNDS**	**¾ QUART (15 EGGS)**
WATER		**2 CUPS**
SALT	**4 OUNCES**	**6 TABLESPOONS**
CELERY SALT	**¼ OUNCE**	**1 TABLESPOON**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Combine eggs, water, and seasoning together.
Dip scallops in mixture.

BREAD CRUMBS, DRY, GROUND	**4 POUNDS**	**4 QUARTS**

Roll scallops in crumbs.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (350° F.) for 3 to 4 minutes or until golden brown.
Drain.
Serve with catsup or sauce.

NO. B-21 FRENCH FRIED SHRIMP

100 servings
5 to 6 each
Preparation and cooking time: about 6 hours

SHRIMP, FRESH OR FROZEN, RAW (LARGE NO. 1)	20 POUNDS	

Peel raw shrimp. Cut almost through lengthwise and remove sand or black vein.

Wash and drain.

OR

SHRIMP, COOKED, PEELED, DEVEINED (RTE)	10 POUNDS	
EGGS, WHOLE, BEATEN	1 POUND	2 CUPS (10 EGGS)
WATER, COLD		1 CUP
SALT	2 OUNCES	3 TABLESPOONS

Combine eggs, water, and salt.

Dip shrimp in mixture.

BREAD CRUMBS, DRY, GROUND	2 POUNDS	2 QUARTS
FLOUR, WHEAT, HARD	2¼ POUNDS	2 QUARTS
SALT	2 OUNCES	3 TABLESPOONS

Roll shrimp in mixture of crumbs, flour, and salt.

SHORTENING FOR DEEP FAT FRYING

Fry in hot deep fat (350° F.) for 2 to 3 minutes depending on size of shrimp.

Drain.

Serve with sauce.

NO. B-22 SHRIMP CREOLE WITH RICE

100 servings
½ cup shrimp creole } each
⅔ cup rice }
Preparation and cooking time: about 6 hours

SHRIMP, FRESH OR FROZEN, RAW (LARGE NO. 1)	20 POUNDS	
WATER		3½ GALLONS
SALT	2⅓ POUNDS	3½ CUPS

Wash raw shrimp in the shells in cold water, then drop into boiling salted water.

Cover, return to boiling point, simmer 5 minutes.

Drain, peel, and remove sand or black vein.

Wash and drain.

OR		
SHRIMP, COOKED, PEELED, DEVEINED (RTE)	**10 POUNDS**	
OR		
SHRIMP, CANNED	**14 POUNDS**	**1¾ GALLONS (32 7-OUNCE CANS)**

CREOLE SAUCE:

ONIONS, DRY, CHOPPED (FINE)	**2½ POUNDS**	**2 QUARTS**
CELERY, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
PEPPERS, SWEET FRESH, CHOPPED (FINE)	**1⅓ POUNDS**	**1 QUART**
SHORTENING, MELTED	**1 POUND**	**2 CUPS**

Cook onions, celery, and peppers in shortening until tender.

FLOUR, WHEAT, HARD	**4½ OUNCES**	**1 CUP**
TOMATOES, CANNED	**16¼ POUNDS**	**2 GALLONS (2½ NO. 10 CANS)**
SALT	**3 OUNCES**	**5 TABLESPOONS**
WORCESTERSHIRE SAUCE	**2½ OUNCES**	**5 TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Add flour to onion mixture, mix thoroughly. Add tomatoes and seasoning.

Cook about 45 minutes or until slightly thickened.

Add shrimp and heat.

Serve over rice. (See recipe No. A–55 for rice.)

NO. B–23 SHRIMP OR FISH NEWBURG

100 servings

1 cup each

Preparation and cooking time: about 4 hours

SHRIMP, FRESH OR FROZEN, RAW (LARGE NO. 1)	**30 POUNDS**	
OR		
SHRIMP, COOKED, PEELED, DEVEINED (RTE)	**15 POUNDS**	

(See recipe No. B–22 for cooking shrimp.)

OR		
SHRIMP, CANNED	**20½ POUNDS**	**2½ GALLONS (49 7-OUNCE CANS)**
OR		
FISH, COOKED AND FLAKED	**15 POUNDS**	

Cut large shrimp in half.

NEWBURG SAUCE:

MILK, EVAPORATED		**2 GALLONS**
(WATER FOR MILK)		**2 GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

BUTTER	**2 POUNDS**	**1 QUART**
FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
SALT	**2¼ OUNCES**	**¼ CUP**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Melt butter; stir in flour, salt, and pepper.
Mix until smooth.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).
Add the shrimp or fish to sauce.
Heat; stir to prevent sticking.

EGG YOLKS, BEATEN	**¾ POUND**	**1½ CUPS (18 EGG YOLKS)**

Mix yolks with a little of the hot sauce and add to the fish mixture, stirring vigorously.

TOAST		**100 SLICES**

Serve hot on toast.

NO. B–24 BAKED TUNA AND NOODLES

100 servings
⅔ cup each
Preparation and cooking time: about 4 hours
Oven temperature: moderate (375° F.)

TUNA, CANNED	**20 POUNDS**	**2½ GALLONS** **(46 NO. ½ CANS)**

Drain tuna and flake.

NOODLES	**6 POUNDS**	
WATER, BOILING		**3 GALLONS**
SALT	**1½ OUNCES**	**2¼ TABLESPOONS**

Cook noodles in boiling salted water.
Boil 10 to 15 minutes or until tender.
Drain.

WHITE SAUCE:

MILK, EVAPORATED		**1½ GALLONS**
(WATER FOR MILK)		**1½ GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

SHORTENING	**2½ POUNDS**	**1¼ QUARTS**
FLOUR, WHEAT, HARD	**1¾ POUNDS**	**1½ QUARTS**
SALT	**2 OUNCES**	**3 TABLESPOONS**

Melt shortening, stir in flour and salt.
Mix until smooth.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**⅔ POUND**	**2 CUPS**
ONIONS, DRY, CHOPPED (FINE)	**⅔ POUND**	**2 CUPS**
WATER, BOILING		**1 QUART**
SALT	**1 OUNCE**	**1½ TABLESPOONS**

Cook peppers and onions in boiling salted water until tender. Drain.

Add to sauce and combine with tuna and noodles.
Pour into 2 well-greased roasting pans.

CHEESE, AMERICAN, PROCESSED, GROUND OR SHREDDED	**2 POUNDS**	**1½ QUARTS**

Sprinkle cheese on top of tuna mixture.
Bake in oven 45 minutes.

NO. B-25 TUNA ALA KING

100 servings
1 cup each
Preparation and cooking time: about 2 hours

TUNA, CANNED	**20 POUNDS**	**2½ GALLONS (46 NO. ½ CANS)**

Drain tuna and flake.

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
CELERY, CHOPPED (FINE)	**5 POUNDS**	**3¾ QUARTS**
WATER, BOILING		**1 QUART**
SALT	**1 OUNCE**	**1½ TABLESPOONS**

Cook onions and celery in boiling salted water until tender.
Drain.

WHITE SAUCE:

MILK, EVAPORATED		**2 GALLONS**
(WATER FOR MILK)		**2 GALLONS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

BUTTER	**2 POUNDS**	**1 QUART**
FLOUR, WHEAT, HARD	**2¼ POUNDS**	**2 QUARTS**
SALT	**½ POUND**	**¾ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Melt butter, stir in flour, salt, and pepper.
Mix until smooth.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.

Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce.)

PEPPERS, SWEET, FRESH, CHOPPED (FINE)	**1 POUND**	**¾ QUART**
PIMIENTOS, CHOPPED (FINE)	**14 OUNCES**	**1¾ CUPS (2 7-OUNCE CANS)**

Add peppers, pimientos, onions, celery, and tuna to sauce.

Heat, stir to prevent sticking.

EGG YOLKS, BEATEN (OPTIONAL)	**¾ POUND**	**1½ CUPS (18 EGG YOLKS)**

Mix yolks with a little of the hot sauce and add to the tuna mixture, stirring vigorously.

Serve hot on toast.

NO. B–26 TUNA OR SALMON SALAD

100 servings
⅔ cup each
Preparation and cooking time: about 2 hours

TUNA, CANNED	**20 POUNDS**	**2½ GALLONS (46 NO. ½ CANS)**

Drain tuna and flake.

OR

SALMON, CANNED	**20 POUNDS**	**2½ GALLONS (20 1-POUND CANS)**

Drain salmon, remove skin and bones. Flake.

EGGS, HARD COOKED		**42 EGGS**

Dice 30 eggs and reserve the 12 remaining eggs for use as a garnish.

CELERY, CHOPPED (¼-INCH PIECES)	**8 POUNDS**	**8 QUARTS**
SWEET PICKLES, CHOPPED (FINE)	**2¼ POUNDS**	**1½ QUARTS**
MAYONNAISE OR SALAD DRESSING	**3 POUNDS**	**1½ QUARTS**
SALT		**TO TASTE**

Combine fish, eggs, celery, and pickles. Add mayonnaise or dressing. Toss lightly.

LETTUCE .... **4 POUNDS**

Clean, dry, and separate lettuce leaves.

Place ⅔ cup of salad on each lettuce leaf. (Use a No. 6 scoop to measure portion.)

Garnish with egg slices.

CHAPTER 6

GRAVIES, SAUCES, AND DRESSINGS

19. Gravy

A gravy is an important addition to meat dishes. It is prepared in the same manner as a white sauce except that meat drippings are substituted for fat or butter. These drippings are the fat and juices which escape from meat and poultry in cooking. A good gravy is served piping hot and should have the characteristic flavor of the meat with which it is served, not of some other meat. Every kind of meat has its own typical flavor. Its color varies according to the method of cooking, the temperature, and the kind of liquid used. The proper seasoning of gravies has much to do with their success and when properly used can create interesting and different flavors. When good rich drippings are used, little more than salt and pepper are required and overseasoning must always be avoided. If gravy lacks rich meat flavor, use soup and gravy base concentrate to improve its flavor; ½ pound (1 cup) of base to 2 gallons of liquid. Roux is an excellent medium for the expeditious thickening of soups, sauces, and gravies. A good roux is a cooked mixture of flour and fat (1 lb. of flour to 2 lbs. of fat) and will result in a well-prepared product. The thickness of a sauce or gravy is determined by the quantity of roux combined with the liquid.

20. Sauces

Sauces go well with meat, fish, vegetables, and egg dishes. They make food more attractive and acceptable, add flavor and nutritive value, and make possible the converting of a single dish into a number of appetizing dishes. The sauces, with their many variations, may be classified as special, white, or dessert. There are special sauces for special foods. Barbecue sauce is served with spare ribs, creole sauce with meat loaf and tartar sauce with fish. White sauce, depending on the degree of thickness, serves as the base for cheese sauce, cream sauces, egg sauce, and many other sauces universally used in cooking. Dessert sauces add delightful variety and raise the usual dessert dish above average into something new in color, texture, flavor, and nutritive value. Dessert sauces are covered in part VI.

21. Dressing

An appropriate stuffing or dressing is used as an accompaniment for meats, fish, and poultry. In addition, many meats and all poultry can be extended by their use, adding quantity to the serving and interest to the dish. The type selected is a matter of choice. It may be dry rather than moist, made of bread, crackers, or other stuffing and having many variations. Good gravies, sauces, and dressings are the result of following the recipe. The ingredients, procedures, and techniques outlined in a given recipe are contained therein for a specific purpose. Cooks too frequently employ shortcuts in gravy, sauce, and dressing preparation, which result in substandard end products.

22. Recipe Titles

Gravy, sauce, and dressing recipe titles and page numbers are as follows:

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C– 2. BROWN ONION GRAVY — 132
C– 3. CREAM GRAVY — 133
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NO. C–1 BROWN GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ½ hour

CLEAR FAT, FROM DRIPPINGS . . . . 1½ POUNDS . . ¾ QUART

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

FLOUR, WHEAT, HARD . . 18 OUNCES . . . 1 QUART

Sprinkle flour evenly over bottom of meat pan.

Cook over low heat until the flour is rich brown, stirring constantly.

(When flour is browned it loses some of its thickening power. If flour is quite brown it may be necessary to add one additional cup of flour for proper consistency after gravy is made.)

GARLIC, CRUSHED (OPTIONAL) . . . . 1 CLOVE

Add garlic.

STOCK OR WATER (HOT) . . . . 2 GALLONS

Add stock or water gradually, stirring constantly, and cook until thickened (about 5 minutes).

SALT . . . . 3 OUNCES . . . . 4½ TABLESPOONS
PEPPER, BLACK . . . . ¼ OUNCE . . . . 1 TABLESPOON

Check seasoning and add more as needed.

NO. C–2 BROWN ONION GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ¾ hour

CLEAR FAT, FROM DRIPPINGS . . . . 1½ POUNDS . . ¾ QUART

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

ONIONS, DRY, SLICED . . . 5 POUNDS . . . . 5 QUARTS

Add onions and fry until light yellow.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Sprinkle flour evenly over bottom of meat pan.

Cook over low heat until the flour is rich brown, stirring constantly.

(When flour is browned it loses some of its thickening power. If flour is quite brown, it may be necessary to add one additional cup of flour for proper consistency, after gravy is made.)

STOCK OR WATER (HOT)		**2 GALLONS**

Add stock or water gradually, stirring constantly and cook until thickened, about 5 minutes.

WORCESTERSHIRE SAUCE	**2 OUNCES**	**4 TABLESPOONS**
SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Season with worcestershire sauce, salt, and pepper.

Check seasoning and add more as needed.

NO. C–3 CREAM GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ½ hour

CLEAR FAT, FROM DRIPPINGS	**1½ POUNDS**	**¾ QUART**

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Add flour and stir until smooth; do not brown.

MILK, EVAPORATED (HOT)		**1 GALLON**
(WATER FOR MILK) (HOT)		**1 GALLON**

Add milk gradually, stirring constantly.

Heat to boiling point and cook until thickened (about 5 minutes).

SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Season with salt and pepper.

NO. C–4 CREAM ONION GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ¾ hour

CLEAR FAT, FROM DRIPPINGS	**1½ POUNDS**	**¾ QUART**

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).
Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

ONIONS, DRY, SLICED (THIN)	**5 POUNDS**	**5 QUARTS**

Add onions and fry until light yellow.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Add flour and stir until smooth; do not brown.

MILK, EVAPORATED (HOT)		**1 GALLON**
(WATER FOR MILK) (HOT)		**1 GALLON**

Add milk gradually, stirring constantly.
Heat to boiling point and cook until thickened (about 5 minutes).

SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Season with salt and pepper.

NO. C–5 GIBLET GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about 3½ hours

GIBLETS		**6 TO 7 POUNDS**

Wash gizzards, hearts, and livers.
Cover gizzards with cold water; cover and heat to boiling point; reduce heat and simmer 1 hour.
Add hearts and continue simmering 30 minutes.
Add livers (remove any portion with greenish cast) and simmer an additional 15 minutes.
Drain (reserve stock for gravy). Additional stock may be prepared from necks and wing tips. Chop giblets (FINE).

CLEAR FAT, FROM DRIPPINGS	**1½ POUNDS**	**¾ QUART**

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into roasting or frying pan.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Sprinkle flour evenly over bottom of meat pan.

Cook over low heat until the flour is rich brown, stirring constantly.

STOCK (HOT)		**2 GALLONS**

Add stock gradually, stirring constantly.

Add giblets; heat to boiling point and cook until thickened, about 5 minutes.

SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Check seasoning and add more as needed.

NO. C–6 NATURAL PAN GRAVY

100 servings
2 tablespoons each
Preparation and cooking time: about 15 minutes

DRIPPINGS, MEAT JUICES (HOT)		**2 QUARTS**
WATER, BOILING		**1 QUART**

Pour hot water into hot drippings in which meat was cooked.

Stir and scrape bottom and sides of pan until drippings, water, and brown particles are well blended.

Heat.

WORCESTERSHIRE SAUCE	**3 OUNCES**	**6 TABLESPOONS**
SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Season with worcestershire sauce, salt, and pepper to taste.

NO. C–7 TOMATO GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ½ hour

CLEAR FAT, FROM DRIPPINGS	**1½ POUNDS**	**¾ QUART**

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

Add onions and fry until light yellow.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Add flour and stir until smooth; do not brown.

TOMATO JUICE (HOT)		**3 QUARTS (2 NO. 3 CANS)**
MEAT STOCK OR WATER (HOT)		**1¼ GALLONS**

Add juice and stock gradually, stirring constantly.

Heat to boiling point and cook until thickened (about 5 minutes).

SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Check seasoning and add more as needed.

NO. C–8 SPICED TOMATO GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ½ hour

CLEAR FAT, FROM DRIPPINGS	**1½ POUNDS**	**¾ QUART**

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

Add onions and fry until light yellow.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Add flour and stir until smooth (do not brown).

TOMATO JUICE (HOT)		**3 QUARTS (2 NO. 3 CANS)**
MEAT STOCK OR WATER (HOT)		**1¼ GALLONS**

Add juice and stock or water gradually, stirring constantly.

CLOVES, GROUND		**1 TEASPOON**
CINNAMON		**1 TEASPOON**

NUTMEG		**1 TEASPOON**
SUGAR, GRANULATED	**4 OUNCES**	**½ CUP**
SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, CAYENNE		**(A FEW GRAINS)**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**

Mix above ingredients together, add to gravy.

Heat to boiling point and cook until thickened (about 5 minutes).

If meat stock is seasoned, adjust additional seasoning accordingly.

NO. C-9 VEGETABLE GRAVY

100 servings
⅓ cup each
Preparation and cooking time: about ¾ hour

CLEAR FAT, FROM DRIPPINGS	**1½ POUNDS**	**¾ QUART**

Pour drippings from roasting or frying pan into a separate container (allowing brown particles to remain in pan).

Let clear fat rise to the top of drippings, skim off all fat, and measure amount needed back into the roasting or frying pan.

ONIONS, DRY, CHOPPED (FINE)	**1 POUND**	**¾ QUART**

Add onions and fry until light yellow.

FLOUR, WHEAT, HARD	**18 OUNCES**	**1 QUART**

Sprinkle flour evenly over bottom of meat pan.

Cook over low heat until the flour is rich brown, stirring constantly.

STOCK OR WATER (HOT)		**1½ GALLONS**

Add stock gradually, stirring constantly.

Heat to boiling point; cook until thickened (about 5 minutes).

CARROTS, DICED (FINE)	**2 POUNDS**	**1¼ QUARTS**
CELERY, DICED (FINE)	**2 POUNDS**	**1¼ QUARTS**

Cook vegetables in boiling salted water for about 20 minutes.

Drain and add to gravy.

SALT	**3 OUNCES**	**4½ TABLESPOONS**
PEPPER, BLACK	**¼ OUNCE**	**1 TABLESPOON**

Check seasoning and add more as needed.

NO. C–10 BARBECUE SAUCE

100 servings
¼ cup each
Preparation and cooking time: about 1 hour

SUGAR, GRANULATED	**1½ POUNDS**	**3½ CUPS**
SALT	**5 OUNCES**	**½ CUP**
PEPPER, BLACK	**½ OUNCE**	**2 TABLESPOONS**
PEPPER, CAYENNE	**¼ OUNCE**	**1 TABLESPOON**
ALLSPICE, GROUND	**¼ OUNCE**	**1 TABLESPOON**
CLOVES, GROUND	**¼ OUNCE**	**1 TABLESPOON**
CHILI POWDER	**¾ OUNCE**	**3 TABLESPOONS**

Mix dry ingredients.

ONIONS, DRY, GROUND	**1 POUND**	**2 CUPS**
CELERY, GROUND	**1 POUND**	**2 CUPS**
MUSTARD, PREPARED		**1½ CUPS**
TOMATO PASTE	**3½ POUNDS**	**1½ QUARTS (½ NO. 10 CAN)**
VINEGAR		**1 QUART**
STOCK OR WATER		**2 QUARTS**
BACON, FAT	**½ POUND**	**1 CUP**

Stir in remaining ingredients.
Simmer for 30 minutes; stir occasionally to prevent scorching.

NO. C–11 BUTTER SAUCE

100 servings
2 tablespoons each
Preparation and cooking time: about ½ hour

BUTTER	**1 POUND**	**2 CUPS**
FLOUR, WHEAT, HARD	**9 OUNCES**	**2 CUPS**

Melt butter; stir in flour.

STOCK, VEGETABLE, HOT		**3 QUARTS**

Add stock gradually; stirring constantly.
Boil for 2 minutes.
Remove from heat.

BUTTER	**½ POUND**	**1 CUP**
LEMON JUICE		**¾ CUP**

Mix in butter and juice.

PARSLEY, FRESH, CHOPPED (FINE) (OPTIONAL)	**2 OUNCES**	**1 CUP**

ONIONS, DRY, CHOPPED (FINE) (OPTIONAL)	**6 OUNCES**	**1 CUP**

Parsley and onions may be added.
Season with salt.
Serve immediately or keep warm in double boiler (do not boil).

NO. C-12 CHEESE SAUCE

100 servings
2½ tablespoons each
Preparation and cooking time: about ½ hour

MILK, EVAPORATED		**1½ QUARTS**
(WATER FOR MILK)		**1½ QUARTS**

Heat milk to just below boiling point.
Stir occasionally to prevent scorching.

BUTTER	**¾ POUND**	**1½ CUPS**
FLOUR, WHEAT, HARD	**6 OUNCES**	**1½ CUPS**

Melt butter, stir in flour.
Add mixture slowly to the milk, stirring constantly with a wire whip until mixture is smooth.
Cook 5 to 10 minutes or until thickened.
Stir gently to prevent scorching (vigorous stirring will reduce thickness of the sauce).

CHEESE, AMERICAN, PROCESSED, CHOPPED	**2 POUNDS**	**2 QUARTS**
PIMIENTOS, CHOPPED (FINE)	**3 OUNCES**	**¼ CUP**
SALT	**1 OUNCE**	**1½ TABLESPOONS**

Mix cheese, pimientos, and salt, add gradually to the sauce; stir until cheese is melted.

PARSLEY, FRESH, CHOPPED (FINE)	**½ OUNCE**	**¼ CUP**

Stir in parsley, serve hot.

NO. C-13 CHERRY SAUCE

100 servings
3 tablespoons each
Preparation and cooking time: about ½ hour

CHERRIES, RED, SOUR, PITTED, CANNED	**6½ POUNDS**	**3 QUARTS (1 NO. 10 CAN)**

WATER		1 QUART

Add water to cherries. Heat to boiling point.

SUGAR, GRANULATED	2¾ POUNDS	1½ QUARTS
CORNSTARCH	5 OUNCES	1 CUP
SALT	½ OUNCE	¾ TABLESPOON

Mix above ingredients together and stir into hot mixture.
Cook 5 to 7 minutes until mixture is thick and clear.
Remove from heat.

BUTTER	2 OUNCES	¼ CUP
LEMON JUICE		½ CUP

Add butter and juice and mix.
Serve hot or cold.

NO. C–14 CHILI MUSTARD SAUCE

100 servings
1 tablespoon each
Preparation time: 4½ to 6 hours

SUGAR, BROWN	1½ POUNDS	1 QUART
MUSTARD, PREPARED		1 QUART
CHILI SAUCE		¾ QUART (2 12-OUNCE BOTTLES)

Blend above ingredients together.
Allow to stand 4 to 6 hours before serving.
Serve hot or cold.

NO. C–15 COCKTAIL SAUCE

100 servings
2½ tablespoons each
Preparation time: 4½ to 6 hours

CATSUP	7 POUNDS	3 QUARTS (1 NO. 10 CAN)
OR		
CHILI SAUCE		
CELERY, CHOPPED (FINE)	10 OUNCES	2 CUPS
ONIONS, DRY, CHOPPED (FINE)	5 OUNCES	1 CUP
HORSERADISH	1 POUND	2 CUPS
WORCESTERSHIRE SAUCE	2 OUNCES	¼ CUP
SUGAR, GRANULATED	2 OUNCES	¼ CUP